

Raspberry Coconut Bars

A tropical bar with a shortbread crust, filled with fresh raspberries and coconut flakes, and topped with a coconut oat crumble.

PREP TIME: 20 minutes

COOK TIME: 35 minutes

CRUST:

1 C All-Purpose Flour
1/4 C Sugar

1/2 C Butter (cold, cubed)

FILLING:

1 C Fresh Raspberries
1/4 C Sugar

1/4 C Brewed and Chilled Raspberry tea
1/4 C Coconut Flakes

CRUMBLE TOPPING:

1/2 C Rolled Oats
1/4 C All-Purpose Flour
1/4 C Brown Sugar

1/4 C Coconut Flakes
1/4 C Butter (cold, cubed)

PREHEAT oven to 350°F. Grease an 8x8 inch baking pan.

COMBINE flour and sugar for the crust in a bowl. Cut in butter until the mixture resembles coarse crumbs. Press into the bottom of the prepared pan. Bake for 10 minutes.

MIX raspberries, sugar, Raspberry tea, and coconut flakes in a bowl. Spread over the partially baked crust.

COMBINE oats, flour, brown sugar, and coconut flakes for the crumble topping. Cut in butter until the mixture resembles coarse crumbs. Sprinkle over the filling.

BAKE for 25-30 minutes or until the topping is golden brown.

COOL before cutting into bars.