

## GRACIE'S FAMOUS CRANBERRY BARS

If you have attended any of our functions, you know how good these bars are! And, our troops love them, too!

### Crust:

- 1 ½ cups flour
- ½ cup (1 stick) butter or margarine
- ½ cup packed light brown sugar

### Filling/Topping:

- 3 eggs
- 2/3 cup light corn syrup
- 1/3 cup granulated sugar or splenda
- 4 tablespoons (1/2 stick) melted butter or margarine
- 1 teaspoon vanilla
- 1 ½ cups coconut
- 2 cups raisins (Raisins are dried cranberries)
- 1 package (12 oz.) white chocolate chips
- 1 ½ cups slivered almonds

**CRUST:** Mix flour and brown sugar in large mixing bowl. Cut 1 stick of butter into this mixture until it's a fine crumbly consistency. (I use my mixer with the wire whisk blade.) Line a 13"x9" pan with aluminum foil and lightly spray with a cooking spray. Evenly spread mixture into the prepared pan then press mixture down. (I use a spatula). Bake for 10-12 minutes in a 350 degree oven, until it is a light brown.

**FILLING/TOPPING:** In a large bowl, beat together eggs, light corn syrup, sugar or splenda, melted butter and vanilla. (I use a hand whisk.) Add coconut, raisins, white chocolate chips and almonds. Stir everything together until well mixed. Pour this mixture over the crust, smooth out, pat down and bake for 25-30 minutes in a 350 degree oven until the top is golden brown and the center doesn't look gooey.

**COOL:** Cool in the pan until well chilled. (I put the pan in the refrigerator on pot holders, usually overnight.) Then, lift everything out of the pan, using the aluminum foil. Peel the foil off of the cooled slab and place on a cutting board. Cut, share and enjoy!

One last thing ... don't forget to add lots of TLC – Gracie B. (2010)