

Idiot's Kitchen Recipe – Cranberry Pecan Bars

Recipe from www.idiotskitchen.com – from Barbara Herr



Ingredients:

1 cup + 2 Tablespoons flour, divided
1 ¼ cup + 2 Tablespoons sugar, divided
1/3 cup butter, cold and cut into cubes
1 cup finely chopped pecans, divided
2 eggs, beaten
2 Tablespoons milk
1 teaspoon vanilla
1 Tablespoon finely grated orange zest/peel
1 cup cranberries, chopped
½ cup coconut

Preheat the oven to 350 degrees.

To make the crust, combine 1 cup flour and 2 Tablespoons sugar in a large bowl. Using a pastry blender or your fingers, cut 1/3 cup of cold butter into the flour until you have coarse crumbs about the size of peas. Lightly press the crust mixture into the bottom of an ungreased 13x9 inch baking pan. The crust will be quite crumbly so don't worry about pressing it down too much. Bake at 350 degrees for 15 minutes.

While the crust bakes, combine 1 ¼ cups sugar and 2 Tablespoons flour in a large bowl. Lightly beat 2 eggs and add them to the bowl. Add 2 Tablespoons milk, 1 teaspoon vanilla, and 1 Tablespoon of freshly grated orange zest (about 1 large orange), and stir to combine.

Add 1 cup of chopped fresh cranberries, the remaining ½ cup of chopped pecans, and ½ cup of coconut. Stir until well combined. When the crust has pre-baked for 15 minutes, remove it from the oven and pour the cranberry topping over the crust. Return the pan to the oven and continue to bake at 350 degrees for 25-30 minutes until the top is lightly golden brown.

Cool in the pan on a wire rack and cut into squares (36) while still slightly warm.