



Princess Bars

Need a large batch of cookie bars? Try a classic raspberry and coconut bar that gets a head start with a yellow cake mix.

Servings: 64 servings (1 serving = 1 - 2x3-inch bar)

Ingredients:

INGREDIENT	WEIGHT	MEASURE
Gold Medal™ Yellow Cake Mix (11152)	5 lb	1 box
Butter, unsalted	1 lb	2 cups
Walnuts, chopped	1 lb	4 cups
Shredded coconut	1 lb	5 cups
Raspberry pie filling, prepared	4 lb	6 cups

Nutrition Information:

Serving Size: 1 - 2x3-inch bar

Calories: 210 / Calories from Fat: 100 /

% Daily Value:

Total Fat : 11g 17% /

Saturated Fat: 6g 28% / Trans Fat: 0g / Cholesterol: 15mg 6% / Sodium: 190mg 8% /

Total Carbohydrate : 25g 8% / Dietary Fiber : 0g 0% / Sugars : 16g /

Protein: 2g /

Vitamin A: 2% 2% / Vitamin C: 0% 0% / Calcium: 0% 0% / Iron: 4% 4% /

Exchanges: 1 Starch/ 0 Fruit/ 1/2 Other Carbohydrate/ 0 Skim Milk/ 0 Low-Fat Milk/ 0 Milk/ 0 Vegetable/ 0 Very Lean Meat/ 0 Lean Meat/ 0 High-Fat Meat/ 2 Fat/

Carbohydrate Choice: 1 1/2

*Percent Daily Values are based on a 2,000 calorie diet. Nutrition values are calculated using the weights of ingredients.

Instructions:

- Mix cake mix, butter, walnuts and coconut in large mixing bowl until butter is well incorporated and mixture is crumbly.
- Press 5 lb (approx. two-thirds) evenly into greased or parchment-lined full sheet pan and reserve remaining crumb mixture.
- Evenly spread on raspberry filling and sprinkle remaining crumb on top; bake as directed below.

BAKE:	TEMP	TIME
Convection Oven*	300°F	22-26 minutes
Standard Oven	350°F	24-28 minutes

*Rotate pans baked in convection oven one-half turn (180°) at 11 minutes of baking.