

Tequila-Lime-Coconut Macaroon Bars

Ingredients

2 cups all-purpose flour, divided

2 cups sugar, divided

1/2 cup cold butter, cut into pieces

4 large eggs

1 1/2 cups sweetened flaked coconut

1 teaspoon lime zest

1/3 cup fresh lime juice

3 tablespoons tequila

1/2 teaspoon baking powder

1/4 teaspoon salt

Garnishes: powdered sugar, lime rind curls

Preparation

1. Preheat oven to 350°. Line bottom and sides of a 13- x 9-inch pan with heavy-duty aluminum foil, allowing 2 inches to extend over sides; lightly grease foil.
2. Stir together 1 3/4 cups flour and 1/2 cup sugar. Cut in butter with a pastry blender or fork until crumbly. Press mixture onto bottom of prepared pan.
3. Bake at 350° for 20 to 23 minutes or until lightly browned.
4. Meanwhile, whisk eggs in a medium bowl until smooth; whisk in coconut, next 3 ingredients, and remaining 1 1/2 cups sugar. Stir together baking powder, salt, and remaining 1/4 cup flour; whisk into egg mixture. Pour over hot crust.
5. Bake at 350° for 25 minutes or until filling is set. Let cool 1 hour on a wire rack. Lift from pan, using foil sides as handles. Remove foil, and cut into bars. Garnish, if desired.



Piña Colada Dessert Squares



15 MIN
Prep Time

7 HR 0 MIN
Total Time

11
Ingredients

15
Servings

Ingredients

Crust

- 1 cup all-purpose flour
- 1/4 cup firmly packed brown sugar
- 1/2 cup margarine or butter
- 3/4 cup flaked coconut
- 1/2 cup sliced almonds

Filling

- 1 (8-oz.) pkg. cream cheese, softened
- 1/2 pint (1 cup) whipping cream
- 2/3 cup milk
- 1 (3.4-oz.) pkg. instant coconut cream pudding and pie filling mix
- 1 (8-oz.) can crushed pineapple in unsweetened juice, undrained
- 2 tablespoons rum

Directions

1. Heat oven to 350°F. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour and brown sugar; mix well. With pastry blender or fork, cut in margarine until mixture resembles coarse crumbs. Stir in coconut and almonds. Sprinkle evenly in ungreased 13x9-inch pan.
2. Bake at 350°F. for 18 to 22 minutes or until golden brown, stirring twice. Reserve 1/2 cup crumbs for topping. With fork, press remaining crumbs evenly in bottom of pan. Cool 20 minutes or until completely cooled.
3. In large bowl, beat cream cheese until smooth. Gradually beat in whipping cream. Add milk and pudding mix; beat at high speed for about 2 minutes or until slightly thickened. Stir in pineapple and rum. Pour over cooled crust; spread evenly. Sprinkle with reserved crumbs. Cover; refrigerate at least 6 hours or until serving time. Cut into squares.