



Nat's Notes

Get ready for Mother's Day with
Maisonette Raspberry Coconut Bars
(a Christopher Roark favorite!)

Raspberry Coconut Bars

Ingredients

- 2 cups graham cracker crumbs
- ¼ cup granulated sugar
- 1 stick of butter, melted
- 1 14 oz. can of sweetened condensed milk
- 1 cup of coconut
- 1 ¼ cups raspberry filling (preserves)
- 1 to 1 ¼ cups of white chocolate

Preparation

Preheat oven to 325 degrees

Crust

Combine graham crackers, sugar and melted butter.

Press into a sprayed 9" x 13" baking pan.

Filling

Spread coconut evenly over crust. Carefully pour condensed milk over crust starting around the outer edges and continuing inward until the coconut is nearly covered.

Bake for approximately

25 minutes or until lightly browned. Remove and let cool for five minutes.

Topping

While still warm spread raspberry filling evenly over the coconut. Drizzle melted white chocolate over the top of the raspberry filling.

Delicious Results!



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