

# Pecan Coconut Bars

SERVES 9



*These bars taste great with a generous scoop of vanilla ice cream or frozen yogurt. I am not a nut lover, but I am nuts about this recipe!*

## INGREDIENTS

½ cup..... pure olive oil  
2 cups ..... brown sugar, packed  
2 teaspoons ..... pure vanilla extract  
2 large ..... eggs  
1 large ..... egg white  
1 cup..... pecans, finely chopped  
1 cup..... shredded coconut  
1¾ cups ..... flour  
2 teaspoons ..... baking powder  
1 teaspoon ..... salt

## PREPARATION

1. Preheat oven to 350°F. Coat one 9x9-inch pan with olive oil cooking spray.
2. In mixer bowl add olive oil, brown sugar, vanilla, eggs, and egg white. Blend on medium speed for 1~2 minutes or until smooth and creamy.
3. Add pecans and coconut. Mix until well blended.
4. Add flour, baking powder, and salt. Blend well.
5. Spread evenly in prepared pan and bake for 25~30 minutes or until a knife inserted into the center comes out clean.