

Jam Bars

Velma Morey

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

1 cup flour
1 teaspoon baking powder
1 egg
1 tablespoon milk
1/4 teaspoon salt
1/2 cup butter
apricot jam
2 tablespoons butter,
melted
1 1/2 cups coconut
1 egg, beaten
1 teaspoon vanilla

Preheat the oven to 350 degrees.

In a bowl, combine the flour, baking powder, egg, milk, salt and butter. Mix well.

Spread the mixture on the bottom of a 9x12-inch baking pan.

Spread the apricot jam thinly over the bottom of the crust.

In a bowl, combine the melted butter, coconut, egg and vanilla. Spread the mixture over the apricot jam.

Bake for 30 minutes.

Cut into squares.

Per Serving (excluding unknown items): 2069 Calories; 167g Fat (71.6% calories from fat); 31g Protein; 118g Carbohydrate; 14g Dietary Fiber; 736mg Cholesterol; 2365mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 Fruit; 0 Non-Fat Milk; 32 Fat; 0 Other Carbohydrates.