

## CRANBERRY-PECAN BARS

*Barb makes several batches of these bars during cranberry season, freezes them, and keeps them on hand for holiday company and gift giving—*

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| <b>1 cup all-purpose flour</b>     | <b>2 Tbsp. milk</b>                        |
| <b>2 Tbsp. sugar</b>               | <b>1 Tbsp. finely shredded orange peel</b> |
| <b>1/3 cup margarine or butter</b> | <b>1 tsp. vanilla</b>                      |
| <b>1 cup finely chopped pecans</b> | <b>1 cup chopped cranberries</b>           |
| <b>1 1/4 cups sugar</b>            | <b>1/2 cup coconut</b>                     |
| <b>2 Tbsp. all-purpose flour</b>   |  |
| <b>2 beaten eggs</b>               |  |

In a medium mixing bowl combine the 1 cup flour and the 2 tablespoons sugar. With a pastry cutter, cut margarine or butter into the flour mixture till the mixture resembles coarse crumbs. Stir in  $\frac{1}{2}$  cup of the pecans. Press flour mixture into the bottom of an ungreased 13x9x2-inch baking pan. Bake in a 350° oven for 15 minutes.

Meanwhile, combine the 1 1/4 cups sugar and the 2 tablespoons flour. Stir in the eggs, milk, orange peel, and vanilla. Fold in cranberries, coconut, and the remaining chopped pecans. Spread over partially baked crust. Bake for 25 to 30 minutes more or till top is golden. Cool in the pan on a wire rack. Cut into bars while warm. Cool completely. Makes 36 bars.

*Nutrition information per bar: 91 cal., 1 g pro., 12 g carbo., 5 g fat, 12 mg chol., 24 mg sodium, 29 mg potassium, and 1 g dietary fiber.*