

Cherry Walnut Bars

*Recipe By:*Roxanne

"Bars with a shortbread-like base and topped with frosting and coconut."

Ingredients

- 2 1/4 cups all-purpose flour
 - 1/2 cup white sugar
 - 1 cup butter, softened
 - 2 eggs
 - 1 cup packed brown sugar
 - 1/2 teaspoon salt
 - 1/2 teaspoon baking powder
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- 1 teaspoon vanilla extract
 - 1/2 cup chopped walnuts
 - 1/2 cup flaked coconut
 - 1 (4 ounce) jar maraschino cherries
 - 1 teaspoon butter
 - 1 cup confectioners' sugar

Directions

1. Preheat oven to 350 degrees F (180 degrees C).
2. Mix together flour, white sugar and butter or margarine. Mix until crumbly. Press into a 9 x 13 inch pan. Bake for 20 minutes or until lightly browned.
3. Beat eggs, sugar, salt, baking powder, and vanilla. Drain and chop cherries, reserving liquid. Stir chopped cherries, nuts, and coconut into egg mixture. Pour on top of crust.
4. Bake 25 min. Cool.
5. Combine 1 teaspoon butter and 1 cup confectioner's sugar with enough liquid from cherries until spreadable. Frost bars. Sprinkle with coconut when icing is set.