

Princess Bars

Ingredients

3/4 teaspoons	Kosher Salt
1 1/4 Cups	Sugar
1/2 Cup plus 2 Tablespoons	Butter
1 Large	Egg, beaten
1 Large	Egg yolk, beaten
1/2 teaspoon	Vanilla extract
1/4 teaspoon	Maple flavoring
1/4 teaspoon	Almond extract
1 Cup	All Purpose Flour
1 1/4 Cups	Cake Flour
2 Cups	Coconut (fine, unsweetened)
2 Cups	Fruit Preserves

Preheat oven to 375° F.

1. In mixing bowl with paddle attachment, cream together the butter, sugar, salt, eggs, and extracts/flavoring.
2. Mix together flour and coconut just to incorporate. Add to the creamed mixture and mix to streusel consistency. Do not over mix! Scrape the bowl several times, fluffing mixture and breaking up large clumps. Use a very light hand with this mixture!
3. Place about half of the mixture into the bottom of a clean, unlined quarter sheet pan (13" x 9").
4. Pack down into the bottom of the pan with your hands; you may use a rolling pin to compact. The dough should be solid and completely cover the bottom of the pan.
5. Top the dough with fruit preserves. It should be fairly thick – at least 1/4 an inch thickness.
6. With the remaining streusel mixture – make certain that it is completely broken up – no big clumps! Sprinkle on top of the fruit filling, distributing evenly. Press down very lightly.
7. Bake for 35 to 40 minutes. It will be a lovely golden brown on top. Allow to cool before cutting into squares.

Notes:

These freeze beautifully before baking.

You can conceivably use ANY fruit preserve as the filling.