

## Cookie & Dessert Bars made from Whole Grain Base

### Raspberry Princess Bars

(Recipes are formulated for a half sheet pan – please adjust if you're making a full or quarter sheet)

#### What you'll need:

1. 4 lbs., 6 oz. Whole Grain Base (#6766150)
2. 11 oz. unsalted butter (cold)
3. 10 oz. canola oil (can also use coconut oil or other vegetable oil)
4. 7 oz. chopped walnuts
5. 7 oz. shredded coconut
6. 2 lbs. raspberry filling (we recommend our Raspberry Turnover Filling, #7811420)



#### What you'll do:

1. Put mix, walnuts and shredded coconut in bowl with paddle; mix on 1st speed until combined
2. Add butter and oil and mix about 3-5 minutes on 1st speed until crumbly
3. Spray a half sheet with pan release and spread about 2/3 of the mixture in pan, pressing to the edges; place parchment paper over the mixture and place another half sheet pan on top and firmly press down  
**Note: for best results, use mixture from the top of the bowl for the first layer, reserving drier mixture for the topping**
4. Soften raspberry filling in microwave (about 1 minute, stirring halfway through); spread filling evenly over mixture in pan
5. Sprinkle remaining 1/3 of the mixture over the top
6. Bake at 350°F for 22-26 minutes, until golden brown

Cut into any size or shape and enjoy!



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### Peanut Butter and Jelly Bars

(Recipes are formulated for a half sheet pan – please adjust if you're making a full or quarter sheet)

#### What you'll need:

1. 5 lbs. Whole Grain Base (#6766150)
2. 4 oz. unsalted butter (softened)
3. 3 lbs. crunchy peanut butter
4. 1 lb., 10 oz. of grape or other flavored jelly or jam

#### What you'll do:

1. Combine first three ingredients in bowl with paddle; mix until combined, but crumbly (1-3 minutes on 1st speed)
2. Spray a half sheet with pan release and spread about 2/3 of the mixture in pan, pressing to the edges; place parchment paper over the mixture and place another half sheet pan on top and firmly press down
3. Spread jelly/jam over the mixture, topping completely
4. Sprinkle remaining 1/3 of the mixture over the top
7. Bake at 350°F for 22-28 minutes, until golden brown

Alternate flavor: Chocolate Peanut Butter

In place of jelly/jam, top first layer generously with chocolate chips (about 1 lb., 8 oz.); finish with the remaining 1/3 mixture and bake. Try peanut butter chips, too!

Cut into any size or shape and enjoy!



## Cookie & Dessert Bars made from Whole Grain Base

### Lemon Sunshine Bars

(Recipes are formulated for a half sheet pan – please adjust if you're making a full or quarter sheet)

#### What you'll need:

1. 3 lbs., 8 oz. Whole Grain Base (#6766150)
2. 12 oz. unsalted butter (softened)
3. 6 oz. lemon icing fruit
4. 2 lbs. lemon filling (we recommend our Lemon Pie Filling, #7809438)
5. 8 oz. shredded coconut, if desired

#### What you'll do:

1. Add lemon icing fruit to the dry mix and mix until incorporated (about 1 min. on 1st speed)
2. Add butter, shortening and coconut (if desired) and mix until crumbly (about 2-4 min. on 1st speed)
3. Spray a half sheet with pan release and spread about 2/3 of the mixture in pan, pressing to the edges; place parchment paper over the mixture and place another half sheet pan on top and firmly press down  
**Note: for best results, use mixture from the top of the bowl for the first layer, reserving drier mixture for the topping**
4. Spread lemon pie filling over the mixture, topping completely
5. Sprinkle remaining 1/3 of the mixture over the top
6. Bake at 350°F for 22-28 minutes, until golden brown

Cut into any size or shape and enjoy!

Alternate flavors: try using cherry icing fruit and cherry pie filling or any other fruit in place of lemon for a variety of flavors to suit any taste.

