



# Gluten-Free Coconut Almond Bars

## Ingredients

For the base:

- 1 stick plus 1 tablespoon butter (129 g), melted
- 1 cup (120 g) gluten-free flour, such as Cup4Cup
- 1 cup (100 g) shredded unsweetened coconut
- Scant 1/2 cup (90 g) sugar
- Pinch of fine sea salt
- 1 teaspoon baking powder

For the topping:

- 1/2 cup (100 g) packed brown sugar
- 1/2 cup (50 g) shredded unsweetened coconut
- 1/2 cup (50 g) almond flour
- 2 large eggs, lightly beaten
- 1 teaspoon pure almond extract
- Pinch of fine sea salt
- Optional: extra coconut and/or slivered or sliced almonds for decorative topping

## Instructions

1. Preheat the oven to 325° F. Grease a 9-inch square pan with a little of the melted butter or pan spray and line the base and sides with parchment, leaving an overhang to help with unmolding.
2. Make the base. Combine the GF flour, coconut, sugar, baking powder and salt in a bowl and whisk lightly to combine. Pour in the melted butter and mix until combined. Press the mixture firmly into the tin, to cover the entire base. Optional: sprinkle some extra coconut and slivered or sliced almonds on top. Bake for 15 minutes, until lightly golden.
3. Place all the topping ingredients in a large bowl and mix with a spoon until homogenous. Spread onto the cooked base and bake for a further 25 minutes, until set. Remove from the oven and allow the slice to cool in the tin before lifting it out and cutting into squares.
4. The bars will keep in a tightly lidded container in the pantry for several days or can be frozen for up to 1 month.

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