CHOCOLATE-COCONUT-PEANUT BUTTER BARS

Crust:

1 cup all-purpose flour
⅓ cup sugar
½ cup butter (1 stick), cold

Topping:

2 eggs
½ cup light corn syrup
½ cup sugar
¼ cup crunchy peanut butter
¼ teaspoon salt
½ teaspoon vanilla extract
½ cup flaked coconut
½ cup semisweet chocolate chips

1. Preheat oven to 350 degrees.

2. Grease a 13" x 9" x 2" baking pan.

3. Combine flour and sugar in a medium bowl.

4. Cut cold butter into small pieces and add to flour mixture; mix together with a pastry knife or fork, or pulse in food processor, until the mixture resembles large crumbs.

5. Spread flour and butter mixture in baking pan and press down with fingers to form an even crust.

6. Bake crust until lightly browned, about 15 minutes.

7. While crust is baking, break eggs into the bowl used for the flour and butter mixture and beat with a whisk until blended.

8. Add remaining topping ingredients to eggs and mix with rubber spatula until well blended.

9. When crust is done, remove from oven and pour topping over it, distributing the chocolate chips and coconut evenly.

10. Return to oven and bake until golden, about 20 minutes.

11. Cool pan on rack; when completely cool, cut into bars; makes about 32 bars.