



# Coconut Almond Lemon Bars

Almond softens the sharpness of citrus, and the two flavors blend deliciously in a classic lemon bar with a twist.

Servings: 64 servings (1 serving = 1 - 2x3-inch bar)

## Ingredients:

### PREP

INGREDIENT	WEIGHT	MEASURE
Almonds, coarsely chopped	6 oz	1 1/2 cups
Shredded coconut	8 oz	2 cups

### CRUST

INGREDIENT	WEIGHT	MEASURE
Gold Medal™ Lemon Bar Mix, crust mix (11240)	3 lb 1.00 oz	1 box

### FILLING

INGREDIENT	WEIGHT	MEASURE
Water, cool approx. 72°F	2 lb 8.00 oz	5 cups
Gold Medal™ Lemon Bar Mix, filling mix (11240)	5 lb	1 box

## Nutrition Information:

Serving Size: 1 - 2x3-inch bar  
Calories : 280 / Calories from Fat : 80 /

% Daily Value:  
Total Fat : 9g 14% /  
Saturated Fat : 4g 20% / Trans Fat : 0g /  
Cholesterol : 45mg 16% / Sodium : 170mg 7% /  
Total Carbohydrate : 47g 16% /  
Dietary Fiber : 0g 0% / Sugars : 2g /  
Protein : 2g /  
Vitamin A : 0% 0% / Vitamin C : 0% 0% /  
Calcium : 0% 0% / Iron : 4% 4% /

Exchanges: 1 Starch/ 0 Fruit/ 2 Other Carbohydrate/  
0 Skim Milk/ 0 Low-Fat Milk/ 0 Milk/ 0 Vegetable/  
0 Very Lean Meat/ 0 Lean Meat/ 0 High-Fat Meat/  
1 1/2 Fat/

### Carbohydrate Choice: 3

\*Percent Daily Values are based on a 2,000 calorie diet.  
Nutrition values are calculated using the weights of ingredients.

## Instructions:

### PREP

1. Toast almonds on half sheet pan in 300°F oven for 7-9 minutes or until light golden brown.
2. Allow to cool and set aside until needed.
3. Toast coconut on half sheet pan in 300°F oven for 5-7 minutes or until light golden brown.
4. Allow to cool and set aside until needed.

### CRUST

1. Empty crust mix into greased or parchment-lined full sheet pan; spread evenly and press down firmly.
2. Set aside. DO NOT BAKE.

### FILLING

1. Pour 2 1/2 cups of water and filling mix into mixing bowl; whisk until smooth and creamy.
2. Add remaining water and whisk until blended; fold in coconut and almonds.
3. Pour mixture over pressed crust and bake as directed below; allow to cool completely.

BAKE:	TEMP	TIME
Convection Oven*	300°F	38-43 minutes
Standard Oven	350°F	46-51 minutes

\*Rotate pans baked in convection oven one-half turn (180°) at 19 minutes of baking.