

# PRALINE PECAN COCONUT SHORTBREAD BARS

## Ingredients

### Shortbread

- 13 tbsp cold unsalted butter, cut into 1/2 inch square pieces
- 1/2 cup granulated sugar
- 1 1/2 tsp vanilla
- 1/2 tsp salt
- 8 1/2 ounces (2 cups) unbleached all purpose flour

### Praline Topping

- 6 ounces chopped pecans
- 1 1/2 cups sweetened flaked coconut
- 3/4 cups unsalted butter, cut into pieces
- 2/3 cup packed dark brown sugar
- 1/4 cup light corn syrup
- 1/4 tsp salt



## Instructions

1. Preheat the oven to 325 degrees F and line a nine inch by 13 inch pan with foil, leaving an overhang on both 9 inch ends.
2. In the bowl of a food processor, pulse the butter, sugar, vanilla, and salt until pebbly and blended. Add about 2/3 of the flour and pulse until it comes together and "clumps" in the food processor. Add the rest of the flour and pulse about five more times. Turn the dough out onto the counter, and knead the flour into the dough.
3. Press the dough evenly into the pan, from edge to edge. Bake for 18 to 23 minutes, until you see just a faint bit of color.
4. Remove from the oven and set aside.
5. In a 3 or 4 quart heavy sauce pan, add all of the topping ingredients, and heat on medium low, stirring constantly until the butter is completely melted and everything is mixed together.
6. Turn the heat up to medium, and bring it to a boil, continuing to stir. Once the mixture reaches boiling, boil it for two minutes.
7. Remove the topping from the heat, and spread it evenly over the warm shortbread.
8. Place the pan back into the oven, and bake for 25 to 30 minutes, until bubbly.
9. Cool in the pan completely. When cool, lift the ends of the foil and place on a cutting board. With a large chef's knife, cut the slab in half, through the foil. Peel the foil off of the bottom of the cookie slabs, and then cut each half into 16 pieces.
10. Store in an airtight container for up to two weeks. They also can be frozen.

Makes 32 bars. Adapted from the amazing [Simply Sensational Cookies](#) by Nancy Baggett.