

Raspberry 3 Layer Snow Bars

Preheat oven to 350°F and use a 9x13 pyrex type pan (so you check to ensure the bottom of cookie is browned!)

Layer one (Cookie Crust)

1 cup butter, softened
1 cup sugar
1 teaspoon vanilla extract
¼ teaspoon salt
2 large eggs
2 cups flour

Beat butter, sugar, salt and vanilla extract until fluffy. Add eggs 1 at a time, beating well. Gradually beat in flour until blended. Spread this evenly in the 9x13 pan.

Layer two (Raspberry Jam)

Remove lid from a 10oz jar of Cedar Spring Farm Raspberry Jam and microwave for 20 seconds. Stir jam a bit and spread evenly over cookie crust. (I used most of the jar to cover the crust)

Layer three (The Snow)

4oz cream cheese, softened
14oz can of sweetened condensed milk
1 egg
2 Tablespoons flour
1 Tablespoon lemon juice
2¾ cups sweetened flaked coconut (divided)

Beat sweetened condensed milk, cream cheese, lemon juice, egg and flour until smooth (or as smooth as possible—there may be some small cream cheese lumps).

Stir in 1 ½ cups coconut and spread evenly over the raspberry jam. Sprinkle the remaining 1 ¼ cups coconut on top.

Cover with foil and bake for 30 minutes. Uncover and bake for 15–20 minutes more until the edges and bottom are golden brown. Let cool and cut into bars.

Enjoy!

