

## *Ripe Red Berries*

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### **Coconut almond bars**

From - *jam it, pickle it, cure it*, by *Karen Solomon*

#### **Here's what you'll need;**

2 large egg whites  
1/2 cup sugar  
1 tsp. vanilla extract  
1/2 tsp. teaspoon kosher salt  
2 cups sweetened flaked coconut  
24-28 whole roasted salted almonds  
2 cups chocolate chips or chopped chocolate

#### **What to do;**

To make the bars, preheat oven to 350 degrees F., and prepare a rimmed baking sheet with a thin sheen of oil.

Combine the egg whites, sugar, vanilla and salt in a bowl and mix with a fork. You don't have to beat the whites - just make sure the sugar, vanilla and salt are well incorporated.

Fold in the coconut. The batter will be stiff, like oatmeal.

Spoon about 2 tablespoons of the batter into your hand, and shape into a 1 1/2 inch log. Press 2 almonds into the top of the log, and place on the prepared baking sheet.

Follow suit with the remainder of the batter. You should have at least 12 bars.

Bake for 13-17 minutes, or until the bars are just brown at the edges. Let cool 1 minute, transfer to a wire rack, and leave for about 30 minutes, or until completely cool.

To coat the bars, prepare the baking sheet with a sheet of waxed paper or parchment paper, and have it at the ready.

Heat the chocolate over a double boiler and stir until it is melted and quite satiny, and you should be able to drop it in ribbons from the end of the fork.

Using two forks, drop a bar into the chocolate and coat lightly on all sides, then quickly transfer to the waxed paper. Dip the remaining bars, If the chocolate gets too thick or your chocolate starts to get stiff, heat the chocolate some more, stirring well to distribute the heat.

leave the finished candies at room temperature for about 4 hours, or until completely cool.

#### **How to store;**

Store in an airtight tin or a sealable plastic bag, at room temperature, for up to two weeks.

Enjoy!

