



## **Princess Bars**

*Yield: half sheet pan*

### **Ingredients**

- 2 boxes of yellow cake mix
- 8 oz. unsalted butter or margarine\*, room temperature
- 8 oz. chopped walnuts
- 8 oz. unsweetened coconut
- 2 lb. raspberry jam or filling

### **Instructions**

1. Combine cake mix, butter, walnuts, and coconut in a large bowl. Mix ingredients together until butter is well incorporated and mixture is crumbly.
2. Reserve one third of mixture and spread the rest evenly into a greased half sheet pan. Place a piece of waxed paper or parchment on top and press with a rolling pin until even and hard packed. Remove paper.
3. Spread jam evenly over top of crust.
4. Distribute remaining crumbles on top of filling.
5. Bake at 350°F for 24–28 minutes in a conventional oven or in a convection oven at 300°F for 22–26 minutes.

\* Bowdoin College Dining Service uses Smart Balance which is trans fat free and vegan.