

## Dream Bars

Written by jenny Schimak

Wednesday, 21 April 2010 11:11 - Last Updated Wednesday, 21 April 2010 11:17

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### Ingredients

#### Base

- 90g butter
- 1/3 cup lightly packed brown sugar
- 1 cup plain flour

#### Topping

- 2 eggs
- 1 tsp vanilla
- 1/2 tsp baking powder
- 1/2 cup brown sugar (firmly packed)
- 1 tblspn plain flour
- 1 1/2 cups coconut
- 1 cup bottled fruit mince

#### Method

#### Base

- Beat butter with sugar until light and creamy.
- Stir in sifted flour and mix well.
- Press mixture into 28x18cm lamington tin lined with baking paper.
- Bake in moderate oven for 10 minutes
- Remove from oven and spread with prepared topping, bake a further 25-30 minutes.
- Allow to cool in tin, when cold dust with sifted icing sugar and cut into slices.

#### Topping

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- Beat eggs, sugar and vanilla until thick and creamy.
- Fold in sifted dry ingredients, coconut and fruit mince, mix well.

Karen Barr.