



Princess Bars

Yield: ½ sheet pan

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| 2 box | 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 |

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 crumbs on top of filling.
5. Bake at 350 degrees for 24-28 minutes in a conventional oven or in a convection oven at 300 degrees for 22-26 minutes.

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