

Fruit Punch Bars

Ingredients

- 2 eggs
- 1 1/2 cups sugar
- 1 lb 1 oz can fruit cocktail, undrained
- 2 1/4 cups flour
- 1 1/2 tsp baking soda
- 1/2 tsp salt
- 1 tsp vanilla extract
- 1 1/3 cups flaked coconut
- 1/2 cup chopped walnuts

Instructions

1. Preheat oven to 350°. Grease and flour the bottom of a 15x10x1 jelly roll pan.
2. Beat eggs and sugar until light and fluffy.
3. Add fruit cocktail undrained, flour, baking soda, salt, and vanilla extract.
4. Beat at medium speed until well blended, scraping sides and bottom of bowl.
5. Spread batter in pan.
6. Sprinkle with flaked coconut and chopped walnuts.
7. Bake at 350° for 20-25 minutes or until golden brown.
8. While hot, drizzle with Glaze. Cool; cut into bars.

Glaze

- 3/4 cup sugar
- 1/2 cup butter
- 1/4 cup evaporated milk
- 1/2 tsp vanilla extract
- 1/2 cup chopped walnuts

Glaze Instructions

1. Combine all ingredients except walnuts in a small saucepan.
2. Bring to a boil; boil 2 minutes, stirring constantly.
3. Remove from heat. Add nuts. Cool.

Fruit Punch Bars

350°

Grease + flour bottom of 15x10x1 - jelly roll pan. Beat 2 eggs and 1 1/2 cups sugar until light & fluffy. Add 1 pound - 1 ounce can fruit cocktail undrained, 2 1/4 cups flour, 1 1/2 - tsp soda, 1/2 tsp salt & 1 tsp vanilla extract. Beat at medium speed until well blended, scraping sides & bottom of bowl. Spread in pan. Sprinkle with 1 1/3 cups coconut (flaked) & 1/2 cup chopped walnuts. Bake at 350° for 20-25 min. or

til golden brown. While hot, drizzle
with Glaze. Cool; cut into bars.

Glaze

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ cup butter

$\frac{1}{4}$ cup evaporated milk

$\frac{1}{2}$ tsp. vanilla extract

$\frac{1}{2}$ cup chopped walnuts

Combine all ingredients except walnuts. in small
saucepan. Bring to a boil; boil 2 min. stirring constantly.
Remove from Heat - add nuts - cool