

# Cranberry Coconut Squares

## Ingredients:

### Base:

¼ cup butter, softened  
¼ cup sugar  
1 cup all-purpose flour  
Pinch salt

### Topping:

1 cup sugar  
2 tbsp all-purpose flour  
½ tsp baking powder  
Pinch salt  
1 egg  
1 egg white  
¼ cup lemon juice  
½ cup shredded coconut  
1 ½ cups fresh or frozen cranberries, blueberries, or raspberries  
Icing sugar for sprinkling



## Directions:

- Preheat oven to 350° F.
- In a medium bowl, stir together the butter and sugar until creamy. Add the flour and salt and stir until well combined and crumbly.
- Press into the bottom of a greased 8 x 8-inch pan. Bake for 8-10 minutes, until just barely golden around the edges.
- In a medium bowl, combine the sugar, flour, baking powder and salt. Add the egg, egg white and lemon juice and stir until well blended and smooth.
- Sprinkle berries and coconut evenly over the base, and pour the lemon filling over top.
- Bake for 40 minutes, until golden and set. Place the pan on a wire rack to cool.
- Sprinkle with icing sugar before cutting into squares.