



THE J.M. SMUCKER Co

Toasted Coconut Crunch

Prep Time Cook Time Serves Difficulty

10 mins 25 mins 24 N/A

Ingredients

- 2 cups (500 mL) unsweetened coconut, toasted
- 1 cup (250 mL) **Robin Hood®** All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1/2 cup (125 mL) brown sugar, packed
- 1/2 cup (125 mL) butter, chilled and cut into pieces
- 1/4 cup (50 mL) corn starch
- pinch salt
- 1 tsp (5 mL) vanilla
- 2 tbsp (30 mL) icing sugar, to garnish

Directions

Step 1:

Preheat oven to 350°F. Lightly grease two 9" (22 cm) tart pans with removable bottoms or two 9" (22 cm) pie plates.

Step 2:

Combine first 7 ingredients in the bowl of an electric mixer and beat until all ingredients come together. This can be done in a food processor. Press dough evenly into prepared pans.

Step 3:

Bake in preheated oven 25-30 minutes or until golden brown. Cool in the pan for 2 minutes. Remove the metal ring, leaving the shortbread on the metal bottom. Cut each pan into 12 wedges. Cool. Dust with icing sugar.

For toasting coconut preheat oven to 350°F (180°C). Spread coconut in an even layer on a baking sheet and bake for 10-15 minutes, stirring 3 or 4 times, until golden. Bake extra and freeze to use as needed.

Images

