

Raspberry (or Strawberry) Wonders

Crust

1 1/2 cups all purpose flour
1/2 cup quick cooking oats
1/2 cup granulated sugar
3/4 cup butter softened
1/2 tsp baking soda

Topping

3/4 cup flaked coconut
3/4 cup chopped walnuts
1/4 cup all-purpose flour
1/4 cup packed brown sugar
2 tbsp butter softened
1/2 tsp cinnamon
1 (10 oz) jar raspberry preserves

Heat oven to 350. In large mixing bowl combine all crust ingredients. Beat at low speed, scraping bowl often until mixture is crumbly, 1 to 2 minutes. Press crust mixture on bottom of greased 13x9x2 inch baking pan. Bake 18 to 22 minutes or until edges are lightly browned

In same mixer bowl, combine coconut, nuts, flour, brown sugar, butter and cinnamon. Beat at low speed, scraping bowl often, until well mixed. Spread preserves to 1/4 inch of edges of hot crust. Sprinkle topping over preserves. Continue baking for 18 to 22 min or until edges are lightly browned. Cool