

## BAVARIAN INN'S COCONUT BEAN BAR

### Crust:

½ c canned Navy beans, rinsed and drained  
½ c brown sugar  
1/3 c soft butter  
¾ c all-purpose flour

In a medium-size mixing bowl, blend beans, butter, brown sugar and flour. Press mixture into an 8x8x2 inch pan. Bake at 350° for 20 minutes. Remove from oven.

### Filling:

½ c canned Navy beans, rinsed and drained	1 c coconut
1 t vanilla	2 eggs
¼ c mini chocolate chips (optional)	2/3 c sugar
½ c firmly chopped nuts (walnuts optional)	

Mix all ingredients in a medium-size bowl until well blended. Place mixture on top of crust. Bake an additional 20 minutes at 350°. Cool. Cut into squares.

Makes 16 2-inch squares.