

Tom Thumb Bars A Flynn Family Favorite

GW Finns – Chef Tenney Flynn

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Opened 2001 Step into a magnificent dining experience in this old French Quarter warehouse. Using seasonal ingredients and subtle culinary techniques, the wonderful flavors and textures of each variety of fish are showcased in elegant simplicity. Serving seafood from around the world ensures a creative & continually evolving menu that is printed every afternoon with the selections of the day. Their menu philosophy is simple ... Nature writes our Menu.

CHEF'S NOTE: My mom still bakes a big assortment of Christmas goodies – different fudges, cookies, brownies & pralines but my all time favorite since I was little are these coconut bar cookies. She sent me two pans last Christmas. One was supposed to be for my son, but I'm afraid I ate both of them.

Crust

- ½ cup lard
- ½ cup salted butter, softened
- 1 tsp Kosher salt
- 1 cup packed brown sugar
- 2 cups all-purpose flour
- 1 tsp vanilla
- Vegetable oil spray

Preheat oven to 350°. With a mixer, beat lard, butter, salt & brown sugar at medium high speed until light & fluffy. Add flour & vanilla & mix on low speed until combined.



Spray an 11 x 17 inch baking pan with vegetable oil spray & press the crust mixture into the pan. Bake 15 minutes, until lightly browned. Cool to room temperature.

Filling

- 2 cups packed brown sugar
- 2 tsp vanilla extract
- 4 eggs, beaten
- 4 Tbsp all-purpose flour
- 1 tsp baking powder
- ½ tsp Kosher salt
- 3 cups sweetened shredded coconut
- 2 cups roughly chopped pecans

Preheat (or lower the oven heat) to 325°. In a large bowl, mix brown sugar, vanilla, eggs, flour, baking powder & salt. Stir in coconut & pecans until well combined.

Spread the coconut mixture evenly over the cooled crust & bake until golden brown, about 20 minutes. Cool & cut into bars.

Yield: 30 bars

As always, Bon Appetit!