



Cherry Coconut Pecan Bar Recipe

A Sweet Little Story

My grandson calls these my “confetti bars.” He loves the bright red cherries. I first made them for a church picnic years ago. They were gone in minutes.

I still laugh at that. A man asked if I could make a second batch for the next day. I told him good things are worth waiting for. Don’t you agree?

Why This Recipe Matters

This recipe matters because it brings people together. Sharing food is a way to show you care. It is a simple act of love.

It also teaches a good lesson. You have to let the bars cool completely. This teaches us patience. Rushing can ruin a good thing. What's a recipe that taught you to be patient?

The Heart of the Bars

The crust is a simple shortbread. It is buttery and crumbly. You press it into the pan with your fingers. I like that part. It feels like playing with dough.

The filling is a wonderful mix. You get chewy coconut, crunchy pecans, and sweet cherries. *Fun fact:* Maraschino cherries got their start long ago as a royal treat. Doesn't that smell amazing when it bakes?

A Kitchen Lesson

Here is a little tip for you. The dough can be sticky. Just spray your hands with a little cooking spray. Then you can press it down easily.

This matters because cooking should be fun, not a fight. Little tricks make it easier. Do you have a kitchen trick that helps you?

The Final Touch

The hardest part is waiting for them to cool. But it is so important. If you cut them warm, they will be a mess. I know it's tempting.

When they are cool, you slice them into squares. The red cherries look so pretty. They are perfect with a glass of cold milk. Which do you prefer, milk or tea, with your sweets?

Ingredients:

Ingredient	Amount	Notes
All-purpose flour	2 cups	For the shortbread crust
Powdered sugar	6 tablespoons	For the shortbread crust
Unsalted butter	1 cup	Cold, for the shortbread crust
Sugar	2 cups	For the filling
Large eggs	4	Beaten, for the filling
Cornstarch	4 tablespoons	For the filling
Salt	1/2 teaspoon	For the filling
Vanilla extract	2 teaspoons	For the filling
Sweetened coconut flakes	1 cup	For the filling
Pecans	1 1/2 cups	Chopped, for the filling
Maraschino cherries	1 cup	Chopped, for the filling



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My Cherry Coconut Pecan Bars

Oh, these bars bring back such sweet memories. My granddaughter and I make them every Christmas. The kitchen fills with the most wonderful smell. It reminds me of my own grandmother's baking. I still laugh at how we always sneak a cherry or two.

See also [Skinny Pineapple Margarita with 4 Ingredients](#)

Making them is a simple joy. Just follow these steps with me. You will have a delicious treat in no time. Doesn't that sound lovely?

Step 1: First, get your oven nice and hot. Set it to 350 degrees. Then we make the shortbread crust. It is the cozy bed for our filling. Combine the butter, flour, and powdered sugar with a mixer.

Step 2: Your dough will be a little crumbly. That is just perfect. Drop it in dollops into your 9×13 pan. Now, press it down evenly with your fingers. (A hard-learned tip: spray your hands with a little cooking spray first. It keeps the dough from sticking to you!).

Step 3: Pop that crust into the oven. Bake it for about 25 minutes. You will know it is ready when the edges turn a light gold. It will smell like buttery heaven. I love this part.

Step 4: While that bakes, let's make the filling. In a big bowl, mix everything together. The sugar, eggs, coconut, and those pretty red cherries. Stir it all up until it is combined. **Do you think the pecans add a nice crunch? Share below!**

Step 5: Your crust should be hot from the oven. Carefully pour the filling right over the top. Spread it out gently. Now, lower your oven

temperature to 325 degrees. Bake for another 30 minutes.

Step 6: This is the hardest part, my dear. You must let the pan cool completely. I know it is tempting to cut right in. But waiting makes the bars set up perfectly. Then you can slice them into neat little squares.

Cook Time: 55 minutes

Total Time: 1 hour 15 minutes (plus cooling)

Yield: 24 bars

Category: Dessert, Bars

Three Tasty Twists to Try

I love a good classic recipe. But it is also fun to play with your food. Here are a few ideas to make these bars your own. They are all quite simple and delicious.

Chocolate Drizzle: Melt some chocolate chips and drizzle it over the cooled bars. Everything is better with a little chocolate, don't you think?

See also [Quick and Easy No-Bake Dirt Pudding Cups](#)

Lemon Zing: Add a teaspoon of lemon zest to the filling. It gives a lovely, bright flavor that cuts the sweetness.

Different Berries: Swap the cherries for dried cranberries or chopped apricots. It is a wonderful change for any season. **Which one would you try first? Comment below!**

Serving Your Sweet Creation

These bars are wonderful all on their own. But I like to make a little occasion out of it. A simple touch can make an everyday snack feel

special. It is one of life's little pleasures.

For serving, I love a dollop of whipped cream on the side. A small scoop of vanilla ice cream is also heavenly. It melts so nicely on the warm bar. For a pretty plate, add a few fresh mint leaves.

What to drink? A cold glass of milk is the classic choice. For the grown-ups, a cup of strong black coffee is just perfect. It balances the sweetness so well. **Which would you choose tonight?**



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Keeping Your Bars Fresh and Tasty

Let's talk about keeping these bars yummy. They last a week in the fridge. Just cover the pan tightly with foil.

You can also freeze them for a sweet treat later. I wrap each square in plastic wrap. Then I put them all in a freezer bag.

I once left a pan out overnight. The filling got a little weepy. Now I always cool them completely and refrigerate.

This matters because a good treat should last. Batch cooking lets you share with friends or have a quick dessert. It saves you time on a busy day.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Baking Hiccups

Sometimes the crust can be sticky to press. Just spray your hands with a little cooking spray. This makes it so much easier.

If your filling is runny, you might need more bake time. The center should be set and not jiggle. I remember when I took mine out too early once.

The bars fell apart when I cut them warm. Patience is key. Let them cool completely in the pan.

Fixing small problems builds your cooking confidence. It also makes sure every bite tastes perfect. You learn something new each time you

bake.

Which of these problems have you run into before?

See also [Peanut Butter Chess Pie Delight](#)

Your Quick Baking Questions Answered

Q: Can I make these gluten-free?

A: Yes! Use your favorite gluten-free flour blend for the crust. It works just fine.

Q: Can I make them ahead?

A: Absolutely. They are even better the next day. The flavors get to know each other.

Q: What if I don't have pecans?

A: Walnuts are a great swap. Or use all coconut for a chewy bar.

Q: Can I make a smaller batch?

A: Sure. Just cut the recipe in half. Use an 8×8 inch pan.

Q: Any other tips?

A: A little drizzle of melted chocolate on top is lovely. Fun fact: The maraschino cherry was originally a luxury item!

Which tip will you try first?

Bake, Share, and Enjoy

I hope you love baking these cherry coconut pecan bars. They always remind me of my own grandma's kitchen. Sharing food is a way to share love.

I would be so happy to see your creation. It makes my day to see your baking adventures. Have you tried this recipe? Tag us on Pinterest!

Happy cooking!

—Elowen Thorn.

Savorydiscovery.com

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Cherry Coconut Pecan Bars

Author: Elowen Thorn

Cooking Method: [Baking](#)

Cuisine: [American](#)



Courses: [Dessert](#)

Difficulty: **Beginner**



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Prep time: **20 minutes**



Cook time: **55 minutes**

Rest time:**1 hour**

Total time: **2 hours 15 minutes**



Cherry Coconut Pecan Bar Recipe | 24

Servings: **24 bars**



Calories:**280 kcal**

Best Season: **Summer**

Description

These delicious bars feature a buttery shortbread crust topped with a

sweet and chewy filling of coconut, pecans, and maraschino cherries.

Ingredients

For the shortbread crust:

- ☐ 2 cups all-purpose flour
- ☐ 6 tablespoons powdered sugar
- ☐ 1 cup cold unsalted butter

For the filling:

- ☐ 2 cups sugar
- ☐ 4 large eggs, beaten
- ☐ 4 tablespoons cornstarch
- ☐ 1/2 teaspoon salt
- ☐ 2 teaspoons vanilla extract
- ☐ 1 cup sweetened coconut flakes
- ☐ 1 1/2 cups chopped pecans
- ☐ 1 cup chopped maraschino cherries

Instructions

1. Preheat the oven to 350°F.
2. Use a mixer to combine the butter, flour, and powdered sugar. Drop the dough by dollops into a metal 9×13-inch baking pan. Press evenly – using hands sprayed with cooking spray if the dough is sticky. Bake for 25 minutes or until just golden brown around the edges.
3. While the crust is baking, in large bowl, mix the sugar, eggs,

cornstarch, salt, vanilla, coconut, pecans, and cherries together.

4. Pour the filling mixture over the hot shortbread crust. Lower the oven temperature to 325° and bake for 30 minutes or until light golden brown. Cool completely before slicing into squares.

Notes

Nutritional values are an estimate and will vary depending on the brands used. The values do not include optional ingredients. If calorie count and other nutritional values are important to you, I recommend grabbing your favorite brands and plugging those ingredients into an online nutritional calculator.

Keywords: Cherry, Coconut, Pecan, Bars, Dessert