

## Stokes Purple® Macadamia Layered Dessert Bar

### Crust

1½ cups flour  
1/4 cup sugar  
3/4 cup (1-1/2 sticks) cold unsalted butter  
1 cup macadamia nuts, chopped

1. Preheat oven to 350°F
2. In a mixing bowl, combine sugar and flour.
3. Cut in butter until mixture is crumbly.
4. Add chopped macadamia nuts and mix well.
5. Press lightly into a 13x9 inch baking pan.
6. Bake for 12-17 minutes, until lightly browned and set aside.



### Sweet Potato Layer

2 cups **Stokes Purple** sweet potato  
1 stick unsalted butter at room temperature  
¾ cup sugar  
2 eggs  
½ cup whole milk  
1 tsp. vanilla extract  
¼ tsp. salt

1. In pot cover sweet potato with water.
2. Boil for 45 minutes until fork goes all the way through.
3. Peel and set aside.
4. In a mixing bowl, cream together butter and sugar.
5. Add eggs, one at a time.
6. Fold in **Stokes Purple**.
7. Add milk, vanilla and salt.
8. Continue to mix until well combined.  
*Mixture should be the consistency of pancake batter.*
9. Pour onto crust and bake at 350°F for 30 minutes.
10. Remove from oven and set aside to cool to room temperature.

### Topping

½ cup sugar  
½ cup cornstarch  
1¼ cup lukewarm water  
2-12 ounce cans frozen coconut milk, defrosted

1. In a mixing bowl, combine dry ingredients.
2. Add water and stir until sugar and cornstarch are dissolved.
3. In a heavy bottomed pot, heat coconut milk on low until warmed through.
4. Slowly add in sugar/cornstarch/water mixture, stirring constantly until coconut milk mixture is thickened (about 5-7 minutes).
5. Let cool slightly, and then pour over sweet potato mixture.
6. Refrigerate till firm, overnight is best.