

Macadamia Layered Dessert Bar

Crust

- 1½ cups flour
- 1/4 cup sugar
- ¾ cup (1-1/2 sticks) cold unsalted butter
- 1 cup macadamia nuts, chopped

Preheat oven to 350 degrees

In a mixing bowl, combine sugar and flour. Cut in butter until mixture is crumbly. Add chopped macadamia nuts and mix well. Press lightly into a 13 x 9 inch baking pan. Bake for 12-17 minutes, until lightly browned. Set aside.

Sweet Potato Layer

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



In a mixing bowl, cream together butter and sugar. Add eggs, one at a time. Next, fold in **Stokes Purple**. Then, add milk, vanilla and salt. Continue to mix until well combined. Mixture should be the consistency of pancake batter. Pour onto crust and bake at 350°F for 30 minutes. Remove from oven. 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

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