

Bon Zanmi Bars (Rum Raisin)

A Haitian Creation by the Standing with Haiti Committee

Needed: Heavy Duty Foil, Oil for lightly coating foil, 13"x9" pan, 1 ½ " square Cookie Cutter
Plastic plate for serving, doilies to line plates (10 bars per plate),

Start 1 day ahead (refrigerate overnight before cutting into 1 ½" squares)

BASE:

1 ½ C Graham Cracker Crumbs
¼ C Coconut
¼ C Oats
½ C Brown Sugar - packed
½ C Butter - melted

FILLING:

1 can (approx 300 ml) Sweetened Condensed Milk
2 T All-Purpose Flour
3 T Haitian Rum
1 ½ C Pecans - coarsely chopped
½ C Coconut
½ C Oats
1 C Raisins

RUM BUTTER ICING:

½ C Butter - softened
1 T Milk
1 T Haitian Rum
2 C Powdered Sugar

BASE: In bowl, combine Graham Cracker Crumbs, Coconut, Oats, and Brown Sugar. Stir in butter until evenly moistened. Fully line the pan with foil so that foil edges reach the top of the pan. Press the Graham cracker base into the pan, covering the bottom. Bake in 325 degree oven until browned, about 15 minutes. Let cool in pan on rack.

FILLING:

Soak Raisins in 3 T Rum for about 20 minutes. Stir together Sweetened Condensed Milk, Flour; stir in Rum-soaked Raisins & excess Rum, nuts, coconut, oats. Spread over Base. Bake in 325 degree oven until golden and set, 25-30 Minutes. Cool completely.

RUM BUTTER ICING:

In bowl, beat together Butter, Milk, and Rum until creamy; beat in sugar in 2 additions until fluffy. Spread over filling. Refrigerate overnight.

FINISH: Pull refrigerated bars out of the pan by the excess foil and lay on a flat surface to evenly cut. Cut into 1 ½" bars.