

Blueberry White Chocolate Dream Bars

Servings: **16**

Prep Time: **10 MIN**

Cook Time: **25 MIN**



INGREDIENTS

Graham Cracker Crust:

- **1 1/2 cups** graham cracker crumbs
- **1/2 cup** butter, melted

Filling:

- **1 1/2 cups** chopped white chocolate
- **1/2 cup** shredded coconut
- **1/2 cup** chopped almonds
- **1 cup** fresh blueberries
- **1 can (14 oz)** sweetened condensed milk
- **1 tbs** lemon zest

INSTRUCTIONS

Graham Cracker: Crust: Preheat oven to 350°F. Line bottom and sides of 13x9-inch baking pan with enough parchment paper to overhang. Toss graham cracker crumbs with butter; press into bottom of prepared pan.

Filling: Sprinkle layers of white chocolate, coconut, almonds and blueberries evenly over crust. Stir condensed milk with lemon zest; pour evenly over top.

Instructions: Bake for 25 to 30 minutes or until light golden brown. Let cool completely on rack. Remove from pan and cut into bars.

Variations: Substitute pecans, hazelnuts or pistachios for almonds if desired.



Grab a
boost of
blue