



Coconut-Bacon Bars with Poplar Whipped Mascarpone

Servings: 13"x18" half sheet pan (cut into however many servings you wish)

Active Cooking Time: 1 hour 15 minutes

Ingredients for the crust

2 2/3 cup	Graham Cracker crumbs
5 ounces	Unsalted Butter, melted
1 cup	Oats
3 ounces	Dark Brown Sugar
2 teaspoon	Vanilla Extract
¼ teaspoon	Kosher Salt

Ingredients for the bar

16 ounces	Applewood Smoked Bacon, dice into ¼ inch pieces
13 ounces	Bittersweet Chocolate, chopped
2 cups	Coconut Flakes, Toasted
1 ½ cup	Hazelnuts, toasted and crushed
20 ounces	Sweetened Condensed Milk

Ingredients for the garnish

8 ounces	Mascarpone Cheese
2 ounces	Hickoryworks Poplar Syrup

Method of Preparation

1. Preheat oven to 350 degrees Fahrenheit. On a 13x18 inch half sheet pan bake the bacon until crisp.
2. Remove bacon from pan and drain grease. Keep a thin layer of drippings on the pan for the crust. Reserve the remainder for future use.
3. In a mixing bowl combine the graham cracker, butter, oats, brown sugar, vanilla and salt. Combine until mixed well and pulls together.
4. Press the mixture onto your sheet pan. Cover with the bacon, chocolate, coconut, hazelnuts and drizzle with the sweetened condensed milk. Bake at 350 for about 25 to 30 minutes. Cool for an additional 20 minutes and cut into desired number of portions.
5. Whip together the mascarpone and poplar syrup. Plate while cookie is warm and garnish with whipped mascarpone and additional chopped hazelnuts.