

Homemade Mounds Bars: Easy 3-Ingredient Coconut Chocolate Treat

Craving that classic combination of sweet, chewy coconut and rich chocolate? These



TIME
20 min

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INGREDIENTS

2 cups melted milk or dark chocolate (high quality chocolate chips or melting wafers recommended)
3 cups of coconut flakes (shredded, unsweetened or sweetened depending on preference)
1 cup sweetened condensed milk

Swaps and Notes:

Chocolate: Choose your favorite! Milk chocolate will give you that classic, sweeter Mounds bar experience, while dark chocolate offers a richer, less sweet contrast. Use good quality chocolate chips or melting wafers for the best melting and coating results.

Coconut Flakes: Shredded coconut (also called desiccated coconut) is typically used for its fine texture. You can use unsweetened for a less sweet final product, or sweetened if you prefer a very sweet Mounds bar (adjust condensed milk if using sweetened).

Sweetened Condensed Milk: This is crucial for the binding and sweetness of the coconut filling. Do not substitute with evaporated milk, as it's unsweetened and will not provide the same texture.

DIRECTIONS

1. Let's get these delicious : Homemade Mounds chilled and dipped!
2. Prepare : Coconut Filling: In a medium mixing bowl, combine the 3 cups of coconut flakes with the 1 cup of sweetened condensed milk. Stir well with a spoon or spatula until all the coconut is thoroughly moistened and combined with the condensed milk. The mixture should be sticky and cohesive.
3. Shape the : Mounds: Take spoonfuls of the coconut mixture (about 1-2 tablespoons per mound). Shape them into an oblong (oval) shape, similar to a traditional Mounds bar. You can also make them into small balls if you prefer. Place the shaped coconut mounds onto a baking sheet lined with parchment paper or wax paper.
4. Freeze for : Firmness: Place the baking sheet with the shaped coconut mounds into the freezer. Freeze them for at least 20 minutes, or longer, until they are firm enough to handle and dip easily. This quick freeze prevents them from falling apart in the warm melted chocolate.
5. Melt : Chocolate & Dip: While the coconut mounds are chilling, melt your chocolate. In a microwave-safe bowl, melt the 2 cups of milk or dark chocolate in 30-second intervals, stirring well after each interval, until completely smooth and melted. (Alternatively, melt over a double boiler.) Remove the firm coconut mounds from the freezer. One at a time, dip each frozen coconut mound into the melted chocolate. Use a fork or a dipping tool to fully submerge and then gently tap off any excess chocolate.
6. Set & : Enjoy: Place the chocolate-dipped mounds back onto the parchment-lined baking sheet. If desired, you

can sprinkle with a tiny pinch of flaky sea salt (optional, for a sweet and salty touch). Place the baking sheet back into the refrigerator or freezer for another 5-10 minutes, or until the chocolate coating is completely set.

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TIPS FOR SUCCESS

Firm Coconut Filling: Freezing the coconut mounds for at least 20 minutes is crucial.

This makes them firm, preventing them from falling apart when dipped into warm chocolate.

Melt Chocolate Properly: Melt chocolate slowly and stir frequently to avoid scorching.

Ensure it's smooth and fluid for easy dipping.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-mounds-bars-easy-3-ingredient-coconut-chocolate-treat/>