

Coconut Bounty Cookie Bars: Your New Favorite Sweet Treat

Coconut Bounty Cookie Bars: Your New Favorite Tropical Indulgence!



OVEN
350°F

TIME
10 min

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INGREDIENTS

2 cups chocolate cookie crumbs (from about 20-24 chocolate sandwich cookies or plain chocolate wafers)
... cup granulated sugar
 $\frac{1}{2}$ cup unsalted butter, melted
1 can (14 oz) sweetened condensed milk
2 cups unsweetened desiccated coconut (fine shred is ideal)
2 teaspoons vanilla extract
1 ... cups chocolate chips (semi-sweet or dark)
3 tablespoons butter or heavy cream (for chocolate topping)

DIRECTIONS

- 1. Preheat Oven & Prepare Pan:** Preheat your oven to 350°F (175°C). Lightly grease a 9x9-inch baking pan and line it with parchment paper, leaving an overhang on two sides. This overhang will make it incredibly easy to lift the entire slab of bars out of the pan for cutting.
- 2. Make the Crust:** In a medium bowl, combine the 2 cups chocolate cookie crumbs, ... cup granulated sugar, and $\frac{1}{2}$ cup melted unsalted butter. Stir well with a fork or spatula until the crumbs are evenly moistened. Press this mixture firmly and evenly into the bottom of the prepared 9x9-inch baking pan. Use the back of a spoon or the bottom of a flat glass to compact it tightly.
- 3. Bake the Crust:** Bake the prepared crust for 10 minutes. This helps set the crust and prevents it from becoming soggy. Remove the pan from the oven and let the crust cool slightly on a wire rack while you prepare the filling.
- 4. Prepare the Coconut Filling:** In another medium bowl, mix together the 1 can (14 oz) sweetened condensed milk, 2 cups unsweetened desiccated coconut, and 2 teaspoons vanilla extract. Stir until all ingredients are well combined and the coconut is thoroughly moistened.
- 5. Bake the Coconut Layer:** Spread the coconut mixture evenly over the slightly cooled, baked crust in the pan. Gently press it down lightly. Return the pan to the oven and bake for an additional 10-15 minutes, or until the edges of the coconut layer are lightly browned and the coconut is set. The top should feel firm to the touch. Allow the bars to cool completely.

on a wire rack before proceeding to the chocolate topping. Cooling completely is crucial for a clean chocolate layer.

6. 6. Prepare Chocolate Topping: In a microwave-safe bowl, combine the 1 ... cups chocolate chips with the 3 tablespoons butter or heavy cream. Microwave in 30-second intervals, stirring well after each interval, until the chocolate is completely melted and smooth. Alternatively, you can melt them in a double boiler over simmering water.
7. 7. Add Chocolate Topping: Pour the melted chocolate mixture evenly over the cooled coconut layer, spreading it with an offset spatula or the back of a spoon to create a smooth, even top layer.
8. 8. Set & Serve: Let the bars set at room temperature until the chocolate topping is firm. This can take 1-2 hours, or you can speed up the process by refrigerating them for 30-60 minutes. Once the chocolate is firm, use the parchment paper overhang to lift the entire slab out of the pan. Place on a cutting board and cut into squares using a sharp knife. For cleaner cuts, you can chill them briefly again before slicing. Serve and enjoy!

SWAPS & NOTES

Chocolate Cookie Crumbs: The recipe calls for chocolate cookie crumbs.

You can easily make these by crushing Oreo cookies (remove the cream filling for a less sweet crust, or leave it for extra richness), chocolate wafers , or even chocolate graham crackers .

Desiccated Coconut: Unsweetened desiccated coconut is ideal for controlling sweetness.

You can use sweetened shredded coconut, but you might want to reduce the granulated sugar in the crust slightly.

TIPS FOR SUCCESS

Compact Crust: Press the crust down firmly to ensure it holds together well.

Cool Crust Before Filling: A slightly cooled crust helps the coconut layer bake evenly.

Cool Completely Before Chocolate: This is crucial!

Pouring chocolate onto a warm coconut layer will cause the chocolate to melt and mix into the coconut, rather than forming a distinct top layer.

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

Original recipe: <https://chefmaniac.com/coconut-bounty-cookie-bars-your-new-favorite-sweet-treat/>