

Easy Easy No-Bake Samoa Cookies Recipe

A cozy, family-friendly easy no-bake samoa cookies recipe with simple ingredients and full step-by-step instructions.



PREP

10 minutes

COOK

30 minutes

TOTAL

40 minutes

SERVES

6 servings

INGREDIENTS

- 1 package Fudge Stripe shortbread cookies about 20-24 cookies
- 1 11 oz package caramel bits (or 11 oz unwrapped soft caramels)
- 3 Tablespoons heavy cream
- 2 cups sweetened shredded coconut
- 2 squares chocolate CandiQuik or high-quality dark chocolate melting wafers

DIRECTIONS

- 1. Toast the Coconut:** Preheat your oven to 300 degrees F (150 degrees C). Spread the shredded coconut evenly across a foil-lined baking sheet. Bake for 5 minutes, then stir. Bake for another 5-7 minutes, stir again, and finish baking for a final 3-5 minutes until evenly golden brown. Remove from the oven and let cool.
- 2. Prepare the Base:** Line a large baking sheet with parchment paper or aluminum foil. Arrange the Fudge Stripe shortbread cookies with the striped side facing up (solid chocolate side down), spacing them about 1 to 2 inches apart.
- 3. Melt the Caramel:** In a medium microwave-safe bowl, combine the caramel bits and heavy cream. Microwave on high for 30 seconds. Stir well. Return to the microwave for an additional 15-20 seconds. Stir until the caramel is completely smooth and velvety.
- 4. Mix the Topping:** Immediately fold the toasted coconut into the melted caramel mixture until the coconut is thoroughly and evenly coated.
- 5. Top the Cookies:** Working quickly before the caramel sets, spoon about one tablespoon of the coconut-caramel mixture onto the top of each Fudge Stripe cookie. Use your fingers or the back of the spoon to spread the mixture evenly to the edges.
- 6. Drizzle the Chocolate:** In a separate small microwave-safe bowl, heat the chocolate CandiQuik in 30-second increments, stirring in between, until fully melted and smooth. Transfer the melted chocolate to a sandwich bag, seal it, and snip a very small corner off the tip. Drizzle the chocolate back and forth across the tops of the cookies.
- 7. Set and Serve:** Allow the chocolate drizzle and caramel to set completely at room temperature for 15 to 20

minutes before serving. Store in an airtight container separated by parchment paper.

SWAPS & NOTES

Serve hot for the best texture and flavor.

TIPS FOR SUCCESS

Taste and adjust seasoning before serving.

Let hot baked dishes rest briefly before scooping.

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

Original recipe: <https://chefmaniac.com/easy-easy-no-bake-samoa-cookies-recipe/>