



## Chocolate Coconut Bars

### **Makes 24 bars**

14 oz. chocolate wafers - crushed  
6 TBS caster or confectioners' sugar  
6 TBS melted unsalted butter – cooled  
14 oz. shredded coconut – can be sweetened but not necessary  
14 oz. sweetened condensed milk  
1 cup heavy cream  
14 oz. bittersweet chocolate chips or pieces

Heat the oven to 350 degrees.

Place the chocolate crumbs, sugar and melted butter in a bowl. Mix it well – until all the ingredients are incorporated. Press them evenly into a lightly buttered 13x9 pan.

Place the coconut and condensed milk in a bowl and mix well. Spread the mixture evenly over the cookie crust. Place the pan in the oven and bake for about 20 minutes or until the edges are golden. Remove from oven and cool down completely.

Place the cream in a small pan and bring to the start of a boil – when you see small bubbles on the sides of the pan. Pour the hot cream over the chocolate and allow sitting for 2 minutes. Vigorously mix the cream and chocolate until you have a glossy and even frosting.

Pour the chocolate ganache over the cooked and cooled coconut. Spread it evenly. Cover the pan with plastic wrap – without touching the chocolate – and refrigerate for 2 hours. Remove from fridge and cut bars as large or small as you like. Enjoy!

CALORIES 352.73.; FAT 23.96 grs (sat 16.09; mono 2.7; poly 0.39); PROTEIN 4.31 grs ; FIBER 3.18 grs;  
CARBS 32.41 grs; CHOLESTEROL 39.83 mg; IRON 1.42 mg; SODIUM 75.15 mg; CALCIUM 56.93 mg