

# COCONUT BROWNIES

## Ingredients

### Brownies:

1 cup flour, plus 1 tsp flour  
½ cup cocoa powder  
⅛ tsp salt  
1 ½ cups granulated sugar  
¾ cup salted sweet cream butter,  
melted and cooled  
2 eggs  
2 tsp vanilla extract  
½ cup mini semi-sweet chocolate chips

### Coconut:

2 ½ cups sweetened  
coconut flakes  
⅔ cup sweetened condensed milk  
1 tsp vanilla extract  
¼ tsp salt

## Directions

1. Preheat oven to 350 degrees. Line an 8x8 baking dish with parchment paper and spray lightly with nonstick spray. Set it aside.
2. In a medium-sized mixing bowl, whisk together the 1 cup of flour, cocoa powder, and salt. Set aside.
3. In a small bowl, stir together the mini chocolate chips and the teaspoon of flour. Set it aside.
4. In a medium-sized mixing bowl, whisk together the melted and cooled butter, granulated sugar, eggs, and vanilla extract.
5. Using a wooden spoon, stir in the flour mixture. Stir just until the mixture is well combined.
6. Fold in the mini chocolate chips.
7. Evenly spread ½ of the brownie batter into the prepared baking dish.

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## Directions, cont.

8. **Coconut Layer:** In a small mixing bowl, stir together the coconut flakes, sweetened condensed milk, vanilla, and salt. Stir until the ingredients are well combined.

9. Using a silicone spatula or an offset spatula, evenly spread the coconut filling carefully over the top of the bottom brownie layer.

10. **Second Brownie Layer:** Spread the remaining  $\frac{1}{2}$  of the brownie batter over the top of the coconut filling.

Bake for 35 to 40 minutes.

11. Allow the brownies to completely cool before slicing 4 across and 4 down, about 2-inch by 2-inch squares.

### \*\*Notes:

- Lining the pan with parchment paper or aluminum foil will allow you to lift the entire baked brownies out of the pan for easier cutting once cooled. You can also grease the pan instead, if you would prefer.
- Coating the chocolate chips in flour before folding them into the batter will prevent them from sinking to the bottom of your cake or squares.
- Do not over-bake the brownies to ensure they are yummy and fudgy.
- Cool completely before slicing. Brownies will crumble if they are too warm when cut.