



## JERNEJ KITCHEN

# COCONUT CHOCOLATE BARS (NO-BAKE BOUNTY)

*Coconut Chocolate Bars or No-Bake Bounty bars are so good! This quick and easy recipe requires 5 ingredients. They can be eaten frozen or at room temp.*

|              |    |         |
|--------------|----|---------|
| MAKES        | 20 | BARS    |
| PREPARATION: | 15 | MINUTES |
| CHILL:       | 60 | MINUTES |
| TOTAL TIME:  | 75 | MINUTES |

### COCONUT CHOCOLATE BARS

300 g (3 cups) unsweetened desiccated coconut + 2 tbsp for serving

1/4 tsp salt

320 g (1 cup + 1 tbsp) sweetened condensed milk

1 tsp vanilla paste

200 g (7 oz) chocolate (45% - 50% cocoa)

### TOOLS AND EQUIPEMENT

bowl

ice cream scoop

bowl or baking sheet

parchment paper

fork

### MAKE THE COCONUT MIXTURE

In a bowl, stir to combine desiccated coconut, salt, sweetened condensed milk, and vanilla paste using a spatula. Using an ice cream scoop, scoop out the coconut mixture and roll it between your hands to get a cylinder approximately 10 cm or 4-inches long and 2 cm or 1-inch in diameter. Place each coconut cylinder on a plate or baking sheet lined with parchment paper. Transfer to a fridge for 2 hours (or overnight) or place in the freezer for 30 minutes.

### TIP

[Optionally fill a silicone mold with the coconut mixture or transfer the mixture to a baking dish lined with parchment paper and place in the fridge to chill, then cut in slices.](#)

### MELT THE CHOCOLATE

Chop the chocolate or use chocolate drops. Melt the chocolate in your microwave in two 20-second intervals or use a bain-marie. Optionally add a tablespoon of coconut oil, cocoa butter, or other vegetable oil if you want your chocolate to be thinner and shinier.

### COCONUT CHOCOLATE BARS (NO-BAKE BOUNTY)

Remove the coconut bars from the fridge or freezer. Dip each coconut bar in melted chocolate using a fork. Use the tines of the fork to gently submerge the bars in the chocolate, then reach back underneath it and remove it. Tap and scrape the fork against the side of the bowl to get rid of any excess chocolate so that the chocolate layer is not too thick. Optionally sprinkle half of the coconut chocolate bars with desiccated coconut. Place in the fridge for at least 20 - 30 minutes, or overnight. Serve or store the coconut chocolate

bars in an airtight container in the fridge for 14 days. Before serving, place at room temperature for 10 minutes.