

Chocolate Coconut Layer Bars

Shannon Dobos - Valgary, AB
Taste of Home Grandma's Favorites

Yield: 3 dozen bars

3/4 cup butter, cubed
3 cups Oreo cookie crumbs
2 cups sweetened shredded coconut
1/2 cup cream of coconut
FILLING
1/2 cup butter, softened
3 tablespoons cream of coconut
1/4 teaspoon coconut extract
3 cups confectioner's sugar
1 to 2 tablespoons 2% milk

TOPPING
1 1/2 cups semisweet chocolate chips
4 teaspoons canola oil
3 (1-3/4 ounce) Mounds candy bars (optional), coarsely chopped

Preparation Time: 20 minutes

In a small bowl, microwave the butter on HIGH until melted. Stir until smooth. Stir in the cookie crumbs, coconut and the cream of coconut until blended (the mixture will be wet). Spread onto the bottom of an ungreased 13x9-inch baking pan.

Refrigerate until set, about 30 minutes.

For the filling: In a small bowl, beat the butter, cream of coconut and the extract until smooth. Gradually beat in the confectioner's sugar and enough milk to reach a spreading consistency. Spread over the crust.

For the topping: microwave the chocolate chips and oil until melted. Stir until smooth. Cool slightly. Spread over the filling.

If desired, sprinkle with chopped candy bars.

Refrigerate.

Per Serving (excluding unknown items): 5527 Calories; 356g Fat (55.4% calories from fat); 21g Protein; 623g Carbohydrate; 15g Dietary Fiber; 639mg Cholesterol; 2577mg Sodium. Exchanges: 1 Non-Fat Milk; 71 Fat; 41 Other Carbohydrates.