

THE P•K•P WAY

Coconut Chocolate Brownies

Yields 9 bars



Ingredients

Coconut Chocolate Brownies

- 1 box NESTLÉ® TOLL HOUSE® Brownies & More Chocolate Baking Mix
- 1 egg, room temperature
- ½ cup vegetable oil
- 3 tablespoons water
- ½ teaspoon coconut extract
- ½ cup sweetened shredded coconut

Coconut Glaze

- 1 cup powdered sugar
- ¼ teaspoon coconut extract
- 1 tablespoon corn syrup
- 3 – 4 teaspoons water

Chocolate Drizzle

- 1 ½ tablespoons semi-sweet chocolate morsels
- 1 teaspoon shortening

Directions

1. Preheat the oven to 325°F and line an 8-inch baking dish with a foil sling and lightly grease with nonstick cooking spray or butter.
2. To a large bowl, stir together the baking mix, egg, oil, water, and extract until combined. Fold in the coconut and pour into the prepared baking dish. Bake for 20 – 30 minutes or until a toothpick inserted comes out clean. Cool completely on a cooling rack before removing from the pan.

Coconut Glaze

1. Stir together the sugar, extract, and corn syrup. Add water 1 teaspoon at a time until a pourable consistency is achieved.
2. Pour over the cooled brownie slab and spread to the edges using an offset spatula, if necessary.

Chocolate Drizzle

1. In a small microwave-safe bowl, add the morsels and shortening. Microwave for 10 seconds and stir. Repeat until melted, smooth, and combined. Transfer to a sandwich bag and push the chocolate to a corner. Snip off a bit of the corner and drizzle lines over the coconut glaze.

Decorative Design

Create a decorative design by drizzling parallel lines over the glazed brownie. Use a toothpick to drag straight lines down the brownie, perpendicular to the chocolate lines.