

# Coconut Bonbon Bars



**Prize-Winning Recipe 2009!** Create a rich chocolate-and-coconut, candy bar-like treat with an easy cookie mix. Who would have guessed!

**Prep Time:** 35 min

**Total Time:** 3 hours 55 min

**Makes:** 36 bars

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## Cookie Base

- 1 pouch (1 lb 1.5 oz) Betty Crocker® double chocolate chunk cookie mix
- 1/4 cup vegetable oil
- 2 tablespoons water
- 1 egg

## Filling

- 1/2 cup butter, softened
- 1 can (14 oz) sweetened condensed milk (not evaporated)
- 1 teaspoon vanilla
- 6 cups powdered sugar
- 1 1/2 cups coconut
- 1/2 cup finely chopped blanched almonds

## Topping

- 1/2 cup whipping cream
- 1 bag (12 oz) semisweet chocolate chips (2 cups)
- 1/2 cup butter (do not use margarine)

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- Heat oven to 350°F. In large bowl, stir cookie base ingredients until soft dough forms. Press in bottom of ungreased 13x9-inch pan. Bake 12 minutes. Cool completely, about 30 minutes.
1. Meanwhile, in large bowl, beat softened butter, milk and vanilla with electric mixer on medium speed until smooth. Gradually beat in powdered sugar. Stir in coconut and almonds until well blended. Spread filling evenly over cooled cookie base. Cover; refrigerate about 1 hour or until filling is set.
  2. Meanwhile, in 2-quart nonstick saucepan, heat topping ingredients over medium-low heat, stirring constantly, until melted and smooth. Cool about 10 minutes or until lukewarm.
  3. Pour topping over filling; spread to cover filling. Refrigerate uncovered about 2 hours or until set. Before cutting into bars, let stand 10 minutes at room temperature. For bars, cut into 9 rows by 4 rows. Store covered in refrigerator.
  - 4.