

Grand Prize Coconut-Caramel Bars

Adapted from King Arthur Flour



Servings: 90

1. Toast coconut in 9x13 glass baking dish in a preheated 300°F oven, for 18-20 minutes. Stir coconut halfway through and watch carefully as it may burn quickly. Remove coconut and set aside to cool.
2. Line the same 9x13 dish with parchment paper that is higher than the pan edges.
3. Increase oven temp to 350°F.
4. In a large bowl beat butter, brown sugar, vanilla and egg. Mix in flour, salt, baking powder and 1 1/2 cups of the coconut.
5. Spread mixture into prepared pan and bake for 15 minutes. Just before the 15 minutes are up, put the entire contents of the dulce de leche in a glass measuring cup and heat in microwave in 20-30 second intervals until pourable. [It took me 90 seconds.] Remove crust from oven, pour caramel on top and smooth to all edges. Return to oven to continue baking for 10-13 minutes. Caramel will bubble up. Remove from oven. Sprinkle chocolate chips on top of hot caramel. Let stand about 5 minutes for the chips to melt. Spread evenly over top of bars, then sprinkle with the reserved toasted coconut. Set aside to cool completely.
6. Using the parchment paper "handles" lift the bars out of the pan and set on cutting board. Cut into 1"x1" bars.

2 cups sweetened coconut flakes, toasted, reserving 1/2 cup for topping
1/2 cup butter, softened
2 teaspoons vanilla
1 1/2 cups dark brown sugar, packed
1 large egg
1 1/4 cups flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1 can dulce de leche
2 cups dark chocolate chips

Per Serving (excluding unknown items): 62 Calories; 3g Fat (42.6% calories from fat); 1g Protein; 9g Carbohydrate; trace Dietary Fiber; 5mg Cholesterol; 32mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com