

# Chabon-bon Bars

Inspired by and dedicated to Ayelet and Michael

## What You'll Need

### For the shortbread base:

4 ounces (1 stick butter), cut into 8 pieces

2 ounces (1/2 cup ) confectioners' sugar

1 teaspoon vanilla extract

1 teaspoon salt (you can go a little generous here)

¼ teaspoon almond extract (optional, but recommended)

7 ounces (1 ¾ cups) all-purpose flour

### For the coconut-y middle

8 ounces (about 3 cups) sweetened shredded coconut (such as Baker's)

1 14-ounce can sweetened condensed milk

### For the chocolate top:

6 ounces (about 1 cup) Guittard extra dark chocolate chips (63% cocoa) (of course you can use something else. And you can use semi-sweet, I just desired balance with super-sweet coconut)

3 tablespoons heavy cream

(if you don't have heavy cream in the house, or any other reason to buy it, you can just gently melt the chocolate in the microwave without)

Notes: You can have your wicked way with the recipe. Add a teaspoon of vanilla or rum to the coconut mixture. Sprinkle some flaky salt on the top of the chocolate or toasted, chopped pecans, or both.

## What You'll Do:

1. Preheat oven to 350 degrees.
2. Line the base and sides of an 8" square baking pan. I lay two long pieces in, sling-style.

3. With a stand mixer or food processor, beat the butter until soft and malleable, about 2 minutes. Scrape down the sides and beat in the sugar, vanilla, salt and almond extract (if using). Add the flour and mix (scraping the sides at least once) until little and big crumbles of dough begin to form in the pan.
4. Dump all the crumbles in the pan and pit-a-pat it down to form an even layer.
5. Bake for about 20 minutes until the dough appears set, and may just, just, just be developing the slightest yellow color. The better way to say this is: it should be less white. Remove from the oven.
6. While the mixture is baking, mix together the coconut and sweetened condensed milk.
7. Smooth the coconut mixture on top and bake until just set and, well, sort of off-white again, about 15 to 20 minutes. (You can go crunchy if you want, but you run the risk of drying the middle out.)
8. When the mixture is completely cool, make the chocolate topping: Put the chocolate chips and the heavy cream in a small microwavable bowl or Pyrex measuring cup. Give it a blast of 30 seconds, stir, then another blast and stir. Stirring will help melt the chips as well. Only give it another 10 second blast or two, if your chips are still solid. When the mixture is smooth, pour it over the top of the coconut bars and spread evenly.
9. Chill in the fridge if you are impatient.

### **The Secret Life of Cookies**

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