

More Bon Chabon-Bon Bars

From Marissa Rothkopf Bates

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Yield: 1 13 x 9" pan's worth. About 3 dozen 1 1/2" squares.

What You'll Need:

For the shortbread base:

1 cup (226 grams/8 ounces) butter, cold and cut into pieces

1/2 cup (85 grams) light brown sugar, packed

1/2 teaspoon salt

2 teaspoons vanilla extract

1 1/2 cup (180 grams) all-purpose flour

4 tablespoons cornstarch

For the coconut filling:

2 cups (211 grams) sweetened shredded coconut

14 ounces (1 can) sweetened condensed milk

1 teaspoon vanilla extract

1/2 teaspoon salt

For the chocolate top:

1 1/4 cups (200 grams) chopped chocolate (I used a mixture of semisweet and milk)

1 tablespoon vegetable shortening or vegetable oil

What You'll Do:

1. Heat the oven to 350 degrees F.

2. In a food processor, mix together the butter, brown sugar, salt and vanilla for about 30 seconds, until combined and light. Scrape down the sides.
3. Sprinkle the flour and cornstarch over the butter mixture and pulse 8 to 10 times until the mixture begins to clump and resembles little pebbles.
4. Pour the mixture into the prepared pan and pat-a-pat the dough evenly across the pan and about 1/2" up the sides of the pan.
5. Bake for 15 to 20 minutes until light golden. While it's baking, make the coconut filling.
6. In a medium bowl, stir together the coconut, condensed milk, vanilla and salt until nicely blended.
7. After the shortbread base is done, spread the coconut mixture over the top with an offset spatula or the back of a spoon.
8. Bake for 15 to 20 minutes until the mixture has begun to bubble. It should still be pale in color. Set aside to cool.
9. When the coconut bars have cooled completely, make the chocolate topping. In a small microwave-safe proof bowl, mix the chocolate(s) and vegetable oil. Melt the chocolate in the microwave. Start with 30 seconds, stir, give it another 30 second blast, then stir some more. If the chocolate isn't melted by then, use 10-second bursts, stirring in between, to finish melting the chocolate. If you don't have a microwave, melt over a double-boiler.
10. Spread the chocolate evenly over the coconut and set the pan aside until the chocolate has solidified.
11. Cut into squares, strips or diamonds. Keep in a cool place until ready to eat.