



Mounds Brownies

## Introduction

Mounds Brownies are a decadent dessert that combines the rich flavors of chocolate and

coconut, reminiscent of the beloved Mounds candy bar. This recipe offers a delightful way to indulge your sweet tooth while enjoying the perfect balance of chewy brownie base and creamy coconut topping. Whether for a special occasion or just a treat for yourself, these brownies are sure to impress!

## Detailed Ingredients with measures

Brownie Base:

- 1 cup unsalted butter
- 2 cups granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 cup unsweetened cocoa powder
- 1 teaspoon salt
- 1 teaspoon baking powder

Coconut Topping:

- 3 cups sweetened shredded coconut
- 1 can (14 oz) sweetened condensed milk

Chocolate Ganache:

- 1 cup semisweet chocolate chips
- ½ cup heavy cream

## Prep Time

The prep time for these Mounds Brownies is approximately 20 minutes, allowing you to prepare the brownie base and topping while your oven preheats.

## Cook Time, Total Time, Yield

Cook Time: 30-35 minutes

Total Time: 1 hour (including prep time)

Yield: This recipe makes about 24 delicious brownies, perfect for sharing or enjoying over a

few days!



Mounds Brownies

## **Detailed Directions and Instructions**

**Click next page below**