



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!



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Detailed Directions and Instructions

Click next page below