



Mounds Brownies



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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
- $\frac{1}{2}$ 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

Prepare the Oven and Baking Dish

Preheat your oven to 350°F (175°C). Grease a 9×13-inch baking dish or line it with parchment paper for easy removal.

Make the Brownie Base

In a medium saucepan, melt 1 cup of unsalted butter over low heat. Once melted, remove from heat and stir in 2 cups of granulated sugar until well combined. Allow the mixture to cool slightly, then add in 4 large eggs, one at a time, mixing well after each addition. Stir in 1 teaspoon of vanilla extract.

See also Eggless Brownies

Combine Dry Ingredients

In a separate bowl, whisk together 1 cup of all-purpose flour, 1 cup of unsweetened cocoa powder, and 1/2 teaspoon of salt. Gradually add the dry ingredients to the butter-sugar mixture, mixing until just combined.

Pour and Bake

Pour the brownie batter into the prepared baking dish, spreading it evenly. Bake in the preheated oven for 20-25 minutes, or until a toothpick inserted in the center comes out mostly clean. Remove from the oven and allow to cool completely.

Prepare the Coconut Filling

In a mixing bowl, combine 2 1/2 cups of sweetened shredded coconut, 1

cup of sweetened condensed milk, and 1/2 teaspoon of vanilla extract. Mix until the coconut is fully coated.

Spread the Coconut Mixture

Once the brownies have cooled, spread the coconut mixture evenly over the top of the brownies.

Make the Chocolate Topping

In a small saucepan, melt 1 cup of chocolate chips and 1 tablespoon of coconut oil over low heat. Stir until smooth, then pour the chocolate mixture over the coconut layer, spreading it evenly.

Cool and Cut

Allow the brownies to cool at room temperature for about an hour, then refrigerate for at least 2 hours to set completely. Once set, cut into squares and serve.

Notes

Storage Tips

Store the brownies in an airtight container in the refrigerator for up to a week. They can also be frozen for longer storage.

Serving Suggestions

These brownies pair wonderfully with a scoop of vanilla ice cream or whipped cream on top for an indulgent dessert.

Variations

Feel free to add chopped nuts or chocolate chips to the brownie batter for added texture and flavor. You can also use dark chocolate chips for a richer topping.

See also [Saffron-Infused Eggless Madeleines](#)



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Cook techniques

Melting Chocolate

Melting chocolate can be done using a double boiler or microwave. Ensure that the chocolate is chopped into uniform pieces for even melting, and stir frequently to avoid scorching.

Mixing Ingredients

When mixing your ingredients, start with creaming the butter and sugars until light and fluffy. This process incorporates air, creating a better texture for your brownies.

Baking Evenly

To ensure that your brownies bake evenly, rotate the pan halfway through baking. Additionally, avoid opening the oven door too often, as this can cause temperature fluctuations.

Testing for Doneness

To check if your brownies are done, insert a toothpick in the center. If it comes out with a few moist crumbs, they are ready to be taken out.

FAQ

Can I use different types of chocolate?

Yes, you can substitute dark chocolate with semi-sweet or milk chocolate, but be aware that it may alter the flavor profile.

Why are my brownies too cakey?

Cakey brownies may result from overmixing the batter or adding too many eggs. To achieve a fudgier texture, reduce the number of eggs or mix just until combined.

How should I store leftover brownies?

To store leftover brownies, keep them in an airtight container at room temperature for up to a week. For longer storage, refrigerate or freeze them.

Can I add nuts to the brownies?

Absolutely! Chopped nuts can be added to the batter for added texture and flavor. Just fold them in gently before baking.



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Conclusion

The Mounds Brownies are a delightful treat that perfectly combines the rich flavors of chocolate and coconut. With their fudgy texture and sweet coconut layer, they are an ideal dessert for any occasion, sure to satisfy your sweet tooth.

See also Gyros-style Pickles

More recipes suggestions and combination

Almond Joy Brownies

Add slivers of almonds to the coconut layer for a delicious twist reminiscent of the classic candy bar.

Coconut Macaroon Topped Brownies

Top your brownies with a layer of toasted coconut macaroons for extra texture and flavor.

Chocolate Chip Coconut Cookies

Use the same coconut mixture to create chocolate chip cookies for a chewy, sweet snack.

Coconut Cream Pie Brownies

Incorporate a layer of coconut cream filling between the brownie layers for a pie-inspired dessert.

Dark Chocolate Coconut Bark

Make a simple chocolate bark with melted dark chocolate and sprinkled

shredded coconut for an easy treat.

Coconut Pudding Parfaits

Layer coconut pudding with crumbled brownies and whipped cream for a decadent parfait dessert.



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