

COCONUT CHOCOLATE CHUNK BLONDIES

INGREDIENTS

2 cups all purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
2 sticks unsalted butter, softened to room temperature
2 cups brown sugar, packed
2 large eggs
1 tablespoon coconut extract
2 1/2 cups sweetened flaked coconut, toasted and divided
2 cups (1 package) semi-sweet chocolate chunks

DIRECTIONS

Preheat oven to 350F. Make a foil sling for your 13 x 9 inch pan. Spray with nonstick cooking spray.

While you are waiting for your oven to heat, toast the coconut by placing on a cookie sheet and browning. This should take 10-12 minutes. Remove and cool completely. Reserve 1/2 cup for sprinkling on top of blondies.

In a small bowl, whisk the flour, salt and baking powder together. In the work bowl of your stand mixer using the paddle attachment, Cream together the butter and brown sugar until smooth and creamy. Add the eggs and coconut extract

until well incorporated. Slowly mix in the flour mixture until blended. Once blended, mix in the coconut flakes and chocolate chunks.

Spread the mixture into the prepared pan and smooth the top until even. Sprinkle the top with the remaining coconut. Bake for 30-35 minutes, or until they are set but still soft. Keep an eye on them and don't let them overbake.

Allow them to cool completely in the pan. Once cooled, cut into approximately 2-inch squares.