

DINNERLY



Coconut Chocolate Cake Bars with Toasted Almonds



30-40min



2 Servings

We've combined our favorite nutty-duo, coconut and almonds, into a cake bar drizzled with creamy milk chocolate. It's sure to summon the feeling of pure joy and sweet, nutty candy bar vibes. Perfect for those nights when you feel like a nut. (2p-plan makes 16 bars; 4p-plan makes 24—nutrition reflects 1 bar)

WHAT WE SEND

- 6 oz chocolate cake mix^{2,1,3,4}
- 2 (¾ oz) coconut milk powder^{1,5}
- 5 oz dark brown sugar
- 2 (1 oz) unsweetened shredded coconut⁵
- 1 oz sliced almonds⁵
- 3 oz chocolate chips^{1,3}

WHAT YOU NEED

- butter¹
- 2 large eggs²
- neutral oil
- kosher salt

TOOLS

- 8-inch square baking dish

ALLERGENS

Milk (1), Egg (2), Soy (3), Wheat (4), Tree Nuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 150kcal, Fat 7g, Carbs 20g, Protein 2g

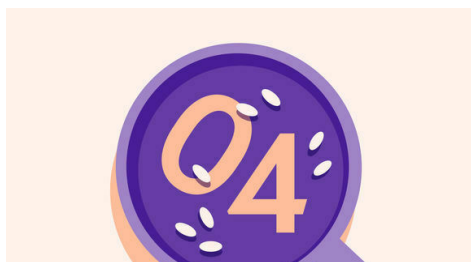


1. Prep batter

Preheat oven to 350°F with a rack in the center.

Butter the bottom and sides of an 8-inch square baking pan (or line with parchment paper).

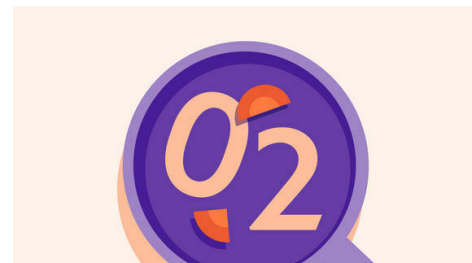
In a small bowl, lightly beat **1 large egg** and **2 teaspoons each of water and oil**. Add **cake mix** and stir to combine (batter will be very thick).



4. Bake bars

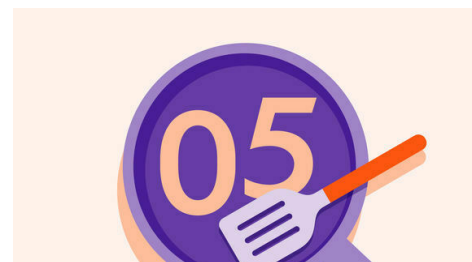
Bake on center oven rack until puffed, center is slightly jiggly, and coconut and almonds are golden, 20–25 minutes.

Remove from oven and let cool slightly, 10–15 minutes.



2. Spread batter in pan

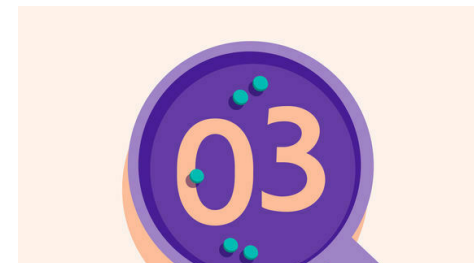
Pour **batter** into bottom of prepared pan. Use a rubber spatula to help evenly spread batter into a thin layer.



5. Finish & serve

Transfer **half of the chocolate chips** to a small microwave-safe bowl. Cook on high power in 30 second intervals, until most of the chocolate is melted; stir until smooth.

Drizzle **chocolate** over **coconut-almond bars**. Let cool in pan completely before cutting, about 1 hour. Enjoy!

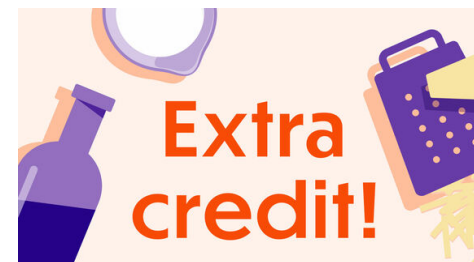


3. Add coconut caramel

In a medium bowl, whisk together **all of the coconut milk powder, brown sugar, 1 large egg, 2 teaspoons water, and ¼ teaspoon salt** until well combined. Stir in **half of the shredded coconut**.

Pour **coconut caramel** over **cake batter** and spread to the edges.

Sprinkle **remaining coconut** and **all of the almonds** over top.



6. No microwave? No problem!

If you don't have a microwave, don't sweat it! Transfer chocolate chips to a small saucepan and gently cook over low heat. Keep stirring until chocolate is just melted.