

# 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. (2-p plan makes 16 bars; 4-p plan makes 24 bars.)



## WHAT WE SEND

- 6 oz chocolate cake mix<sup>1,3,6,7,17</sup>
- 2 (¾ oz) coconut milk powder<sup>7,15</sup>
- 5 oz dark brown sugar
- 2 (1 oz) unsweetened shredded coconut<sup>15</sup>
- 1 oz sliced almonds<sup>15</sup>
- 3 oz chocolate chips<sup>6,7</sup>

## WHAT YOU NEED

- butter<sup>7</sup>
- 2 large eggs<sup>3</sup>
- neutral oil
- kosher salt

## TOOLS

- 8-inch square baking dish

## ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). 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

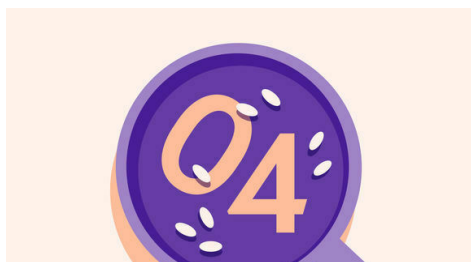


### 1. Prep batter

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).

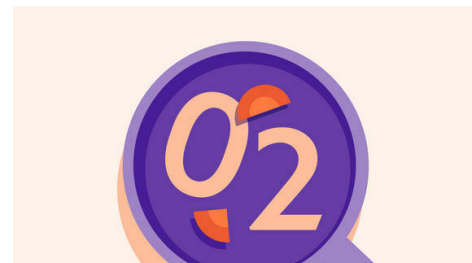
In a small bowl, lightly beat **1 large egg** and **2 teaspoons each of water and oil**. Add **cake mix** and stir to combine (batter will be very thick).



### 4. Bake bars

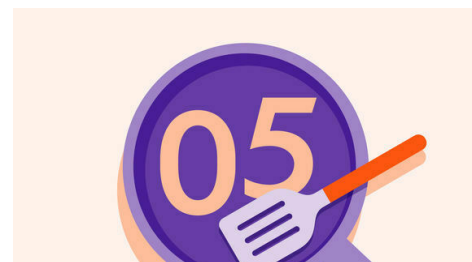
Bake on center oven rack until puffed, center is slightly jiggly, and coconut and almonds are golden, 20–25 minutes.

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



### 2. Spread batter in pan

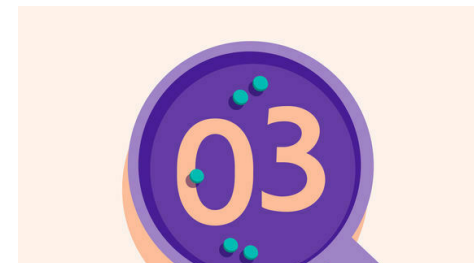
Pour **batter** into bottom of prepared pan. Use a rubber spatula to help evenly spread batter into a thin layer.



### 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!

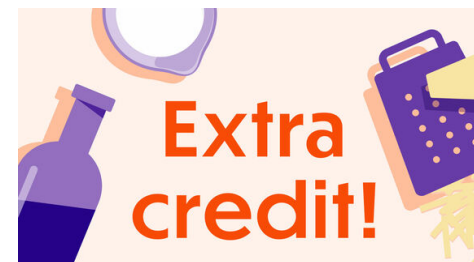


### 3. Add coconut caramel

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.