

# HPRCSC 2009 Fall Picnic Cooking Contest

## *First Place Dessert: Rachel Weeks*

### **Chocolate Coconut Bars**

*makes 36 bars*

½ cup (1 stick) butter, softened

½ cup powdered sugar

1 cup flour

1 can (14 oz.) sweetened condensed milk (NOT evaporated milk!)

1 cup chocolate chips (we used ½ semi-sweet and ½ milk chocolate)

1 1/3 cups sweetened shredded coconut

1 tsp. vanilla extract

1. Heat oven to 350 degrees F.
2. Beat butter and powdered sugar in bowl until blended. Add flour; mix well. Pat mixture onto bottom of ungreased 9-inch square baking pan. Bake 12 to 15 minutes or until lightly browned. Combine sweetened condensed milk, butterscotch chips, coconut, and vanilla; spread over baked layer.
3. Bake 25 to 30 minutes or until golden brown around edges. (Center will not appear set.) Cool completely in pan on wire rack. Cut into bars.

Note: The original recipe, from the Hershey's Holiday Collection Cookbook, called for 1 cup of butterscotch chips instead of chocolate chips, so that is an easy substitution if you like butterscotch better. We doubled the recipe for the picnic and baked in an 11 X 17 pan for 30 minutes.