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## Mounds bars recipe with sweetened coconut

These 4 ingredients of coconut cream bars are easy, without baking candy that tastes like a hill bar! They're even gluten free!! My cookbook here (makes a great gift!! you guys, this 4-material, no-bake, paradise bite is my new favorite thing. I have been making them for many years for Christmas and have been trying to keep on making them roll around again until Christmas. My husband loves these and has been cravings, so I'm a good wife, I took a bowl out and went to work. I say work but actually this is one of the easiest treatments you can do. Stir in about 30 seconds 3 ingredients together. Then take about another 30 seconds and press the mixture into the pan. Now this next episode takes about an hour, but the good news is that you don't have to do anything but pop the pan in the freezer. When they're nice and cool, dip these dreamy creamy coconut bars in melted chocolate and, voila! youre in candy heaven . Here are a few tips to make this easy as possible: After the coconut mixture is frozen quickly cut into bit-sized pieces, then put them in the freezer. When your chocolate melts, take out a row of bars at a time, and leave the rest in the freezer until you are ready to immerse them. If they are too hot they will disintegrate in hot chocolate, so keep them frozen while you work on a few at a time. When they are dilated and the chocolate is set, they can be refrigerated, frozen, or left at room temperature. This is for your friends and family this Christmas - you will be everyone!© check out this collection should be Christmas recipes too! Must have cookie recipes for the final Christmas cookie exchange dessert guide! Cookies, candy, food and more! 17 festive recipes that will make you love Eggnog Red and green dessert to make your Christmas happy and bright! Freezer friendly, make ahead Christmas and CondY cookies! 20 Easy No Bake Christmas Candy Recipes 25 Fabulous Fudge Recipes for Gift giving and Holiday Parties 17 Pie Recipes Suitable for Holidays 19 Beautiful and Delicious Sugar Happy Mint Recipes Originally posted on November 24, 2012 Sharing 2.9K Tweets Reddit Yummly 6 Email Home » Recipes » 3- Hill Ingredients Strip Disclaimer : This may include affiliate links. Looking for a fun and easy recipe for something sweet? Make 3- Hill Ingredients Bar Recipe! Fill the sweet coconut died in dark chocolate and get ready for snacks in just about 30 minutes–you'll love this version at home from hill bars. 3-Hill ingredients bar recipe when we want a sweet snack, always favorite hill bars! Making them at home was really a little fun project and can be a delightful rainy day activity, homemade gift, or for whatever reason at all! While you read here about these 3 ingredients coconut hill bars Be sure to check out this equally tasty dessert: White Chocolate Lemon Mushrooms | Candy Bar Cake Poke | Billy Chocolate Mushroom | Salted caramel rice Krispies ingredient treatment here is what you need to create 3 coconut ingredients hill bars (accurate measurements and recipe instructions complete below on the printable recipe card): Unsweeed coconut polk sweet chocolate dense milk - we use dark chocolate Ghirardelli melting wafers. They melt very beautifully and taste a lot. The bags are 10 ounces, so we needed one and a half bags for this recipe. But you can use any dark or semi-sweet chocolate you like. How to make 3 coconut ingredients the hill bars in a medium mixing bowl, combining the coconut with a dense sweetened milk. Coconut mixtures make up to 12 logs. It will be a sticky task, so it works better if you wet your hands with water. You will probably need to wash your hands several times during the process of making all 12 logs. Place the coconut logs on a cookie sheet lined parment paper and freeze for at least 20 minutes. Melt about 10 ounces of chocolate in the microwave for 30 seconds. Stir well, then continue to the microwave on the second 15 boosts until fully melted, stird well between each cooking distance. Add the remaining 5 ounces of chocolate and stir until melted and the chocolate flattened. The reason for this way of melting chocolate is to add solid chocolate to the melt and then let them melt together to help the chocolate mood. Use the fork to dipping each coconut bar into chocolate until fully covered. Let some extra chocolate to drop off the chocolate bars. Place the chocolate bars back on parchment paper and allow them to rest until the chocolate is set. How to store hill bars keep homemade hill bars in an airtight container. They will stay fresh at room temperature for up to five days. The more recipes you love published by Jill looking for fun and easy recipes for something sweet? Make 3 ingredients coconut hill bars! Fill the sweet coconut died into dark chocolate and get ready for snacks in just about 30 minutes - you'll love this version at home from hill bars. Pin print recipe recipe rate This recipe 3 cups unsweeed crushed coconut14 ounces can be a dense sweet milk 15 ounce semi-sweet or dark chocolate in a medium mixing bowl, combine coconut and sweet dense milk. With clean, wet hands, shape the coconut mixture into 12 logs and place each on a cookie sheet lined parment paper. Freeze for about 20 minutes. In a microwave-safe bowl, melt about 10 ounces of chocolate with microvaining on top for 30 seconds, then melt at 15 second distances until fully melted. Stir well between each distance. Add the remaining 5 ounces of chocolate to the melted chocolate and stir until it is Fork to swallow each of the coconut bars into chocolate, then transfer to the parchment paper lined cookie sheet. Let the chocolate be set on the bars. Because the bars were cooled in the freezer, the chocolate should be adjusted quickly. Mention @kitchenfunwithmy3sons or tag #kitchenfunwithmy3sons! 12/08/2006 I take these bars every year for Christmas as they are excellent. I agree that coconut is hard to spread without breaking graham cracker shells, but have found a simple solution. As soon as you pull them out of the oven after baking, I use the smooth side of the spoon, sprinkle with baking spray and smooth the coconut. The coconut mixture is now more viable, now that it's hot. I will finish the recipe as follows. I even sometimes sprinkle a few almonds slivered on top of them like Alomnd Joyes. 06/05/2008 Great! I didn't add sugar to Graham's cracker shell. I always wonder why there is extra sugar when there is already sugar in Graham's crumbs. Anyway, it was sweet enough. I also, as suggested by another reviewer, spread the coconut onto the hot shell thop and then pour dense milk on top of it and it worked perfectly. 07/28/2008 These bars are delicious! My grandmother has been fixing them for years and they are the family's favorite. I highly recommend replacing Hershey's chocolate bars for choc. Chip. Not only do they add great flavours, but they create a smooth top in the bars. Add 6 uncomplicated bars after they come out of the oven. The bars will melt naturally over the coconut/milk mixture. You can then flatten it over the top. My mother recommends scoring the bars with a sharp knife before they are fully set up. This way you can get a good clean cut. Also, I love these cool bars! 06/21/2008 to fix the problem of spreading others mentioned. I put the coconut on

Graham's base and then poured the milk directly from The Can on it. Wait a few minutes and everything is mixed. I also added almonds up and ediced the chocolate. 01/27/2010 Excellent bars! I made them in a smaller pan to get thicker out. I added 1 tsp. Coconut extract to S.C milk to intensify the coconut taste. I also added 1 Tbsp. Vegetable oil to make chocolate chips to make it easier to cut after they set. Turns out it's great! 03/08/2004 Easy quick recipe that family loved... I added about a tablespoon of vegetable oil to the chocolate chips and microwaved them to make cutting a little easier later. Thanks Anani added this one to my recipe box. 03/16/2009 tastes way better than any hill bar I've ever had but it needs a few changes. The coconut mixture is just enough to spread by ripping off the shell so I double it but next time I just don't increase it until the other half. I melted the chips in the boiler twice and cooled down to spread fast so I made another cup or so to covet it. Drowns On to the coconut mixture. It was hard when it got cold and it turned out a little bit on the thick side that it was hard to cut. Next time I stick with the original amount of chocolate but I will cut 1/3 of a paraffin wax bar that will make it not only easier to spread but keep it soft when you try to make bars. If you don't have wax I strongly suggest you cut through the chocolate pre-cut when it's halfway cold to allow you to cut it when it's completely cool without you breaking any chocolate. I'm not a coconut fan (I don't even like Samoa girl Scout cookies) but this recipe is so good I had to immediately pack up as much as I could to send to my sister in Iraq to stop eating them. This is certainly something that will impress me to work. 2011/06/25 I made these bars because some of the photos looked so good, but my bars were thin and there was no resemblance to the photos. Now I've gone to read reviews of photos I admire to see that the bars were modified by baking in smaller pans to get thicker bars and by increasing coconut and/or chocolate layers. As written these bars are so sweet and I didn't even add white sugar to the shell. If I were to make them again, I would have put the pastry even further. I'd eliminate white sugar using unsweeable coconut use more coconut (but don't increase the dense milk sweetened with it) and bake them in smaller pans. You really have a sweet tooth to like this recipe. 01/24/2011 I had this recipe for 30 years, and the problem of coconut spread is solved by heating dense milk, then adding coconut to the milk, just before spreading on the shell. SO JUST FOLLOW THE RECIPE AS IT IS, THE HOME OF AQUA NANCEY MALONE CASSALIA HOUSE AQUA HILLARY JAX GODIVAGIRL DENNIS LUCKY NOODLES LYNNINMA CHEF V SANDY HUNGRYMOM13 MAGAZINE ALLRECIPES AMY THOMAS HILARY LYNNINMA MIA POULSEN EMMASMOMMA VERENA LUVMYKIDS LUVMYKIDS LUVMYKIDS

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