

## TOASTED COCONUT DOUBLE CHOCOLATE BROWNIES

### INGREDIENTS

for the coconut mixture

- 1 1/2 cups sweetened shredded coconut, toasted and cooled
- 1 cup Bob's Red Mill large shred coconut (unsweetened, untoasted)
- 1 can sweetened condensed milk
- 1 teaspoon coconut extract

for the brownies

- 1/3 cup Dutch-processed cocoa
- 1 1/2 teaspoons instant espresso (optional)
- 1/2 cup plus 2 tablespoons boiling water
- 2 ounces unsweetened chocolate, finely chopped
- 4 tablespoons (1/2 stick) unsalted butter, melted
- 1/2 cup plus 2 tablespoons vegetable oil
- 2 large eggs
- 2 large egg yolks
- 2 teaspoons vanilla extract
- 2 1/2 cups sugar
- 1 3/4 cups unbleached all-purpose flour
- 3/4 teaspoon table salt
- 6 ounces (1/2 bag) bittersweet chocolate chunks

### DIRECTIONS

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

Combine the toasted, shredded coconut, the condensed milk and the coconut extract in a bowl. Set aside.

Whisk cocoa, espresso powder (if using), and boiling water together in large bowl until smooth. Add unsweetened chocolate and whisk until chocolate is melted. Whisk in melted butter and oil. Add eggs, yolks, and vanilla and continue to whisk until smooth and homogeneous. Whisk in sugar until fully incorporated. Add flour and salt and mix with rubber spatula until combined. Fold in bittersweet chocolate pieces.

Scrape batter into prepared pan. Dollop on the coconut mixture evening (they will more or less spread together, but even if there are gaps of chocolate batter showing through, that is ok. Sprinkle on the untoasted, large shred coconut and press down lightly. Bake until toothpick inserted halfway between edge and center comes out with just a few moist crumbs attached, 50-55 minutes. If you like more cake-like brownies, bake for 5 minutes longer. Transfer pan to wire rack and cool for about 30 minutes.

Using foil overhang, lift brownies from pan. Return brownies to wire rack and let cool completely. These are very fudgy and will be hard to cut unless they are completely cool. Cut into 2-inch squares and serve.