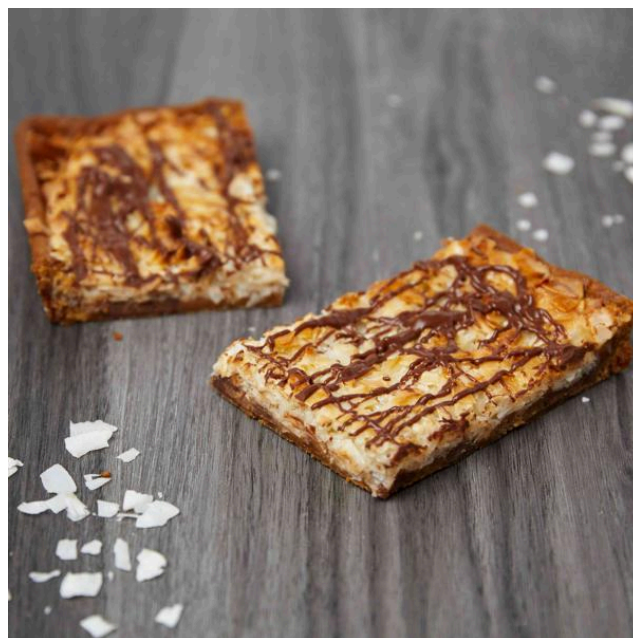




COCONUT DREAM COOKIE BARS

Rich's Vegan Chocolate Chip Cookies with Shredded Coconut

Yield: 8-16 Squares



INGREDIENTS

2 tbsp. creamy peanut butter

1/4 C Vegan Chocolate Chips

14 oz Sweetened Condensed coconut milk

7 oz Shredded Coconut, Sweetened

15 Unit **RICH'S** CHOCOLATE CHIP VEGAN COOKIE DOUGH
1.5OZ (#38731)

DIRECTIONS

- 1 Thaw the cookies on a parchment lined sheet pan at room temperature for approximately 1 hour.
- 2 Spray a 1/4 sheet pan with pan spray, line with parchment paper, spray with pan spray again and arrange the 15 thawed cookies on the sheet pan. Press the cookies into one cohesive sheet
- 3 Bake at 325 for approximately 8 minutes. Take cookies out of the oven and sprinkle the coconut on top than drizzle the condensed coconut milk. Bake for an additional 15-20 minutes until the coconut has lightly browned.
- 4 While baking, melt the chocolate chips and peanut butter together and stir to combine
- 5 After the cookies have lightly browned, remove from the oven and drizzle with the chocolate peanut butter mixture. Allow to cool before slicing