

Chocolate Coconut Brownies



Chocolate

Coconut Brownies

Ingredients

Crisco ® Original No-Stick Cooking Spray

2 $\frac{1}{4}$ cups sugar

1 cup Crisco® Pure Organic Coconut Oil, melted

4 eggs, lightly beaten

1 teaspoon vanilla extract

1 $\frac{1}{2}$ cups Pillsbury BEST™ All Purpose Flour

$\frac{3}{4}$ cup unsweetened cocoa powder

1 teaspoon baking powder

1 teaspoon salt

1 cup semi-sweet chocolate chips

1 $\frac{1}{2}$ cups sweetened coconut flakes, divided

Method

Heat oven to 350°F. Coat 13 x 9-inch baking pan with no-stick cooking spray.

Combine sugar and oil in large bowl. Stir in eggs and vanilla until smooth. Add flour, cocoa powder, baking powder and salt. Stir until combined. Fold in chocolate chips and 1 cup coconut. Spread evenly in prepared pan. Sprinkle evenly with remaining 1/2 cup coconut.

Bake 30 to 33 minutes or until toothpick inserted in center comes out clean. Cool completely on wire rack.

Prep

- Prep: 10 Minutes
- Cook: 30 Minutes
- Ready in: 40 Minutes

Source: Pillsbury (Servings: 24 | Yield: One 13 x 9 pan)