



White Chocolate Coconut Cookie Bars

16 pieces



Easy

● up to 45 Min.



Ingredients:

For the Cookie Bars:

225 g Unsalted butter (Melted)
180 g Light Brown Sugar
75 g Caster Sugar
2 Large Eggs
1 tsp Taylor & Colledge Vanilla Bean Paste
350 g Plain Flour
0.5 tsp Dr. Oetker Bicarbonate of Soda (1/2 tsp)
Salt (1/2 tsp)
100 g Dr. Oetker White Chocolate Chunks (or 100g White Chocolate Chips)
50 g Desiccated Coconut

To Decorate:

50 g Dr. Oetker 26% White Chocolate
50 g Desiccated Coconut

- 1 Preheat the oven to 180C / 160C / Gas Mark 4. Line a 20 x 24cm tin with non-stick parchment paper.
- 2 In a large bowl whisk together the melted butter, brown sugar and caster sugar until smooth. Add in the eggs and the Taylor & Colledge Vanilla Bean Extract, whisk until combined.
- 3 Add in the plain flour, bicarbonate of soda, salt, white chocolate chips/chunks and desiccated coconut. Stir until well combined.
- 4 Pour the mix into the prepared tin and press to an even layer.
- 5 Bake for 30-35 minutes or until lightly golden on the sides.
- 6 Allow the bars to cool fully in the tin.
- 7 Melt the Dr. Oetker 26% White Chocolate according to packet instructions.
- 8 Drizzle the top of the bars with melted white chocolate and sprinkle on some desiccated coconut. Place the tin in the fridge for about 5 minutes to allow the chocolate to set.



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- 9 Remove from the fridge and using a sharp knife, cut the bake into 16 squares. Store in an airtight container and the bars can keep for up to one week.

Tip from the Test Kitchen

- If you don't want to make this recipe into bars, it can also be made as individual cookies. Spoon mounds of dough onto a lined baking tray, allow to chill in the fridge before baking for 15-20 minutes.

