

Dessert

Chocolate-Hazelnut-Coconut Bars

Teresa Berkey - Hanover, NH

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 24

Preparation Time: 25 minutes

Start to Finish Time: 3 hours 30 minutes

1 roll Pillsbury refrigerated chocolate flavored chip cookie dough

1 1/4 cups hazelnut spread with cocoa

1 package (8 oz) cream cheese, softened

1 egg white

1 can (14 oz) Eagle Brand sweetened condensed milk

3 cups shredded coconut

1 teaspoon McCormick pure vanilla extract

3 tablespoons butter

1/2 cup toasted shredded coconut (if desired)

Preheat the oven to 350 degrees.

Spray a 13x9-inch baking pan (a dark pan is not recommended) with Crisco Original no-stick cooking spray.

Let the cookie dough stand at room temperature for 10 minutes to soften.

In a large bowl, break up the cookie dough. Stir in 3/4 cup of the hazelnut spread until blended. Press the dough evenly in the bottom of the pan.

Bake 10 to 15 minutes or until light golden brown. Cool for 30 minutes.

In a large bowl, beat the cream cheese and egg white with an electric mixer on medium speed until smooth. Add the condensed milk, three cups of coconut and the vanilla. Beat until well blended. Pour over the crust.

Bake 35 to 40 minutes or until light golden brown and set. Cool completely, about 1 hour.

In a 1-quart saucepan, heat the remaining 1/2 cup of hazelnut spread and the butter over low heat, stirring constantly, until melted. Spread over the cooled bars. Sprinkle with toasted coconut.

Refrigerate for 30 minutes or until the topping is set.

For the bars, cut into six rows by four rows.

Store covered in the refrigerator.

Per Serving (excluding unknown items): 47 Calories; 5g Fat (90.3% calories from fat); 1g Protein; trace Carbohydrate; 0g Dietary Fiber; 14mg Cholesterol; 45mg Sodium. Exchanges: 0 Lean Meat; 1 Fat.