

- Prep Time: 20 minutes
- Chilling Time: 1 hour 45 minutes
- Total Time: 2 hours 5 minutes
- Recipe Intensity / Skill Level: Easy
- Yield: 12 to 14 standard bars
- Dietary Profile: Vegetarian, Gluten-Free (Dairy-Free / Vegan optional)

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Equipment Needed

- 8×8-inch square baking dish or loaf pan
- Parchment paper
- Mixing bowl & spatula
- Double boiler or heat-proof bowl for melting chocolate
- Wire cooling rack or lined baking sheet
- Fork or chocolate dipping tools

Ingredients

For the Coconut Filling

- Unsweetened Shredded Coconut: 3 cups (240g) — *Medium to fine shred works best for holding shape.*

- Sweetened Condensed Milk: 1 cup (240ml) — *Use full-fat condensed milk for maximum richness and binding.*
- Pure Vanilla Extract: 1 teaspoon (5ml)
- Coconut Oil: 1 tablespoon (15ml), melted — *Helps firm the bars when chilled.*
- Pinch of Salt: 1/8 teaspoon — *Balances the sweetness of the condensed milk.*

For the Chocolate Coating

- Milk Chocolate or Semi-Sweet Chocolate: 10 oz (280g), chopped or chips
- Coconut Oil: 1 teaspoon (5ml) — *Adds a glossy shine and makes dipping smoother.*

Step-by-Step Instructions

Step 1: Prepare the Pan

Line an 8×8-inch baking dish with parchment paper, leaving an overhang on the sides to easily lift the bars out later. Set aside.

Step 2: Mix the Coconut Filling

In a large mixing bowl, combine the unsweetened shredded coconut, sweetened condensed milk, melted coconut oil, vanilla extract, and salt. Use a firm spatula or clean hands to mix thoroughly. Ensure every bit of shredded coconut is evenly coated and sticky. The mixture

should hold together easily when pressed between your fingers.

Step 3: Shape and Compact

Transfer the coconut mixture into the prepared baking dish. Press the mixture down as firmly and evenly as possible using the back of a measuring cup or spatula. The tighter you pack the coconut, the cleaner your bars will cut after chilling.

Step 4: First Chill (Firming)

Place the baking dish in the freezer for 45 to 60 minutes (or in the refrigerator for at least 2 hours). The coconut slab must be cold and solid so it does not crumble during cutting and chocolate dipping.

Step 5: Slice into Bars

Lift the coconut slab out of the dish using the parchment paper overhang and place it on a cutting board. Using a sharp knife, slice the slab into 12 to 14 rectangular bars (roughly 3 inches long by 1 inch wide). Gently round the top edges with your fingertips if you want that iconic rounded Bounty Bar look.

Place the cut bars back into the freezer for 15 to 20 minutes while you prepare the chocolate.

Step 6: Melt the Chocolate

Set up a double boiler by filling a small saucepan with 1 inch of water and bringing it to a gentle simmer. Place a heat-safe bowl over the pot, ensuring the bottom of the bowl does not touch the water.

Add the chopped chocolate and 1 teaspoon of coconut oil to the bowl. Stir continuously with a dry spatula until the chocolate is completely melted, smooth, and glossy. Remove from heat and let it cool slightly for 3 to 5 minutes so it is warm rather than hot.

Step 7: Dip and Coat

Line a baking sheet with parchment paper. Take one cold coconut bar out of the freezer at a time. Drop it into the melted chocolate using a fork. Turn the bar to coat all sides evenly. Lift the bar with the fork, gently tapping the handle against the rim of the bowl so excess chocolate drains off through the tines.

Transfer the coated bar to the prepared baking sheet. Repeat for all remaining bars. Optionally, use the tip of a toothpick or the back of a fork to lightly score three shallow diagonal lines across the top of each bar before the chocolate sets to mirror the signature commercial design.

Step 8: Final Chill (Setting)

Refrigerate the coated bars for 20 to 30 minutes until the chocolate shell is firm and crisp to the touch.

Pro Tips for Perfection

- **Choosing the Right Coconut:** Unsweetened shredded coconut is ideal because the sweetened condensed milk provides plenty of sugar. If you use fine desiccated coconut, you may need slightly less condensed milk, so add it gradually until you reach a moldable consistency.
- **Dairy-Free & Vegan Adaptation:** Replace the standard sweetened condensed milk with sweetened condensed coconut milk, and use dairy-free dark chocolate chips for the coating.
- **Dipping Temperature:** Keep the coconut bars frozen until right before dipping. Cold bars prevent the coconut core from falling apart when submerged in warm chocolate.

Storage & Shelf Life

- Refrigerator: Store in an airtight container lined with parchment paper for up to 2 weeks.
- Freezer: Freeze in a single layer until solid, then transfer to a freezer-safe bag or container for up to 3 months. Thaw for 5 minutes at room temperature before eating.

Nutrition Information

Servings: 12 bars | Serving Size: 1 bar (approx. 45g)

Nutrients	Amount per Serving
Calories	245 kcal
Total Fat	16 g
- Saturated Fat	12 g
- Trans Fat	0 g
Cholesterol	8 mg
Sodium	45 mg
Total Carbohydrate	24 g
- Dietary Fiber	2.5 g
- Total Sugars	20 g
Protein	3 g
Calcium	60 mg
Iron	1.1 mg