

# chewy gooey layer bars

recipe: inspired by the traditional Hello Dolly Square and  
a loathing of graham cracker bases

Yields one 9x9 baking pan. An incredibly sweet, chewy, gooey bar.

For the base:

- 1 cup light brown sugar (packed)
- 3/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/8 teaspoon salt
- 2 eggs, room temperature
- 1/2 cup shredded, unsweetened coconut
- 1 tablespoon melted butter, cooled slightly
- 1/2 teaspoon vanilla extract

For the topping:

- 1 cup semi-sweet chocolate chips
- 1 cup shredded, unsweetened coconut
- 1 cup chopped walnuts
- 1 can (300 ml.) sweetened condensed milk

*Mise en place - begin by getting organized. Measure out all of your ingredients. Be sure you've allowed enough time for the squares to completely cool and sit in the refrigerator for at least 2-3 hours prior to slicing.*

Preheat oven to 350°F. Grease a 9x9 baking pan - these are gooey bars, be sure to grease the sides, bottom and corners of your pan.

In a medium sized bowl, combine the brown sugar, flour, baking powder and salt, stirring to combine. Stir in the eggs, mixing well to combine. Add 1/2 cup coconut, melted butter and vanilla, mixing to combine. Spread the mixture evenly over the bottom of your prepared baking pan.

Sprinkle the chocolate chips evenly overtop of the base. Next, sprinkle the coconut evenly over the surface, followed by the walnuts. Finally, drizzle the condensed milk over top of the bars. You can use a small spatula to encourage even spreading of the condensed milk and to fill in the nooks and crannies - just be gentle so as not to disturb the layers underneath.



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*chewy gooey layer bars continued...*

Bake for about 30 minutes, rotating the pan at the 15 minute mark. The top should be deep, golden brown before removing from the oven.

Allow the squares to cool completely (in the pan, on a wire rack), then cover the pan with tinfoil (pull it taut so it's not touching the surface of the bars), and place in the refrigerator to chill for at least a couple of hours before cutting. *I don't recommend skipping this step.* Refrigeration sets the bars and makes for easier slicing. I find these bars taste best when chilled.

Store in the refrigerator.