

## Coconut Almond Blondies

Reminiscent of the Almond Joy candy bar, these blondies are gussied up with a hefty dose of chewy, sweetened coconut flakes and crunchy salted almonds. They are made with melted butter, which makes the process of throwing them together super simple and gives the final product that heavenly chew. For extra pretty bars, be sure to reserve some of the add-ins to sprinkle on top before baking.

### Ingredients

Yield: 16 servings

½ cup/113 grams melted salted butter, plus more for the pan

½ packed cup/110 grams dark brown sugar

¼ cup/50 grams granulated sugar

1 large egg

1½ teaspoons pure vanilla extract

1 cup/128 grams all-purpose flour

½ teaspoon baking powder

¾ teaspoon kosher salt

1 cup/170 grams chopped bittersweet or semisweet chocolate

1 cup/85 grams sweetened coconut flakes

½ cup/71 grams chopped roasted, salted almonds

### Instructions

#### Step 1

Heat oven to 350 degrees. Grease and line an 8-by 8-inch baking pan with parchment paper, leaving a 2-inch overhang on two opposite sides.

#### Step 2

In a large bowl, whisk together the butter, sugars, egg and vanilla until well-blended. Add the flour, baking powder, salt and most of the chocolate, coconut and almonds and, using a flexible spatula, fold them in by gently scooping the butter mixture from the bottom and folding it over

the top. Rotate the bowl and repeat until just combined. Transfer to the prepared pan and smooth the top. Sprinkle evenly with the remaining chocolate, coconut and almonds.

#### Step 3

Bake until the top looks dry and set and a toothpick inserted into the center comes out with a few moist crumbs attached, 24 to 28 minutes.

#### Step 4

Transfer the pan to a rack to cool completely.

#### Step 5

To serve, use the paper overhang to transfer the blondie to a cutting board. Cut into 16 pieces. Store in an air-tight container at room temperature for up to 3 days.

<https://cooking.nytimes.com/recipes/1026139-coconut-almond-blondies>