

Mounds Bars with just 3 ingredients

– I make these bars every year for Christmas as they are awesome. I agree that the coconut is hard to spread without breaking the graham cracker crust, but have found a simple solution. As soon as you pull them out of the oven after baking the coconut, I use the flat side of a spoon, sprayed with cooking spray and smooth out the coconut. The coconut mix is now more pliable, now that it is hot. I finish recipe as follows. I even sometimes sprinkle a few slivered almonds on top to make them like Almond Joys.

– Great! I did not add the sugar to the graham cracker crust. I always wonder why the extra sugar when there is already sugar in the graham crumbs. Anyway, it was plenty sweet enough. I also, as suggested by another reviewer, spread the coconut on top of the hot crust and then poured the condensed milk on top of that and it worked perfectly.

– These bars are delicious! My grandmother has been making them for years and they are a family favorite. I would highly recommend substituting Hershey's chocolate bars for the choc. chips. Not only do they add great flavor, but they create a smooth top on the bars. Add 6 unwrapped bars after they come out of the oven. The bars will naturally melt over the coconut/milk mixture. You can then smooth it out over the top. My mom recommends to score the bars with a sharp knife before they fully set up. This way you can get nice clean slices. Also, I love these bars chilled!

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Ingredients:

2 cups of Melted milk chocolate or dark chocolate

3 cups coconut flakes

1 cup Sweetened condensed milk

Directions:

Mix the shredded coconut with condensed milk, mold into oblong shape, add them to freezer for 20 minutes and then dip them in melted