Almond Joy and Mounds

Make-ahead · Serves a crowd · Makes 24 bars

Ken's note: TBD

Dense, chewy coconut with toasted almonds. Leave off the almonds and coat in dark chocolate and you have Mounds.

24 bars · Molds · original chocolate: Milk (Mounds: dark) · About 3 hours.

Ingredients

Coconut Filling

- 2 bags (14 oz each) sweetened shredded coconut
- 1 can (14 oz) sweetened condensed milk
- 1 cup (120 g) powdered sugar
- 3 Tbsp refined coconut oil, melted
- 1 tsp vanilla extract
- 1/2 tsp salt

Topping

- 48 whole almonds (skin-on), for Almond Joy

Coating

- 1.5–2 lb chocolate, tempered

Method

1. Toast the almonds at 350°F for 8–10 minutes, until fragrant. Cool.
2. Pulse the coconut in a food processor 5–6 times, until finer but not a paste.
3. Mix the coconut with the condensed milk, powdered sugar, coconut oil, vanilla, and salt until it holds together firmly when squeezed.
4. Lightly spray both molds. Pack about 3 Tbsp of filling into each cavity, about three-quarters full, pressing hard with your fingertips or the back of a spoon so there are no air pockets. The flat bottom of each cavity becomes the top of the bar.
5. Freeze 45–60 minutes, until firm enough to unmold cleanly.
6. Pop out the centers, flat side up. For Almond Joy, press two almonds onto each top, gluing them with a dab of chocolate.
7. Refrigerate 20 minutes, then dip in tempered chocolate (see Tempering and Dipping). Dip almond-side up so the almonds stay put, and spoon chocolate over the tops.

Notes

Note. If the filling is too loose to pack, add powdered sugar 2 Tbsp at a time.