

Almond Joy Brownies

1 package brownie mix (19-20 ounces)
½ cup vegetable oil
¼ cup water
2 large eggs
1 tsp. almond extract
2 cups sweetened, shredded coconut, divided
1 ½ cups milk chocolate chips
½ cup sliced almonds, lightly toasted

Preheat oven to 350 degrees. Spray bottom of 13x9 baking pan or line with foil. Stir together brownie mix, oil, water, eggs, and extract just until blended and all ingredients are moistened. Stir in 1 cup coconut. Spread batter into dish. Bake in lower third of oven for about 28

minutes until toothpick inserted in middle comes out fairly clean. Remove from oven and sprinkle with chocolate chips. Return to oven for a minute to slightly melt the chips and then spread the chips over brownies with a spatula. Sprinkle almonds and the rest of the coconut on top and press into chocolate a little. Cool completely and refrigerate to set the chocolate. Cut into squares. VARIATION: If you're short on time, simply mix all the coconut, the chocolate and the almonds directly into the batter before baking. It doesn't look the same but it tastes amazing and it's not as messy on top for little fingers.