



Double Chocolate Coconut 420 Brownies

When it comes to brownies, Sammy's Place 420 has perfected these super moist, chewy, and extremely chocolatey stoner favorite, loaded with lots of coconut. These will definitely not disappoint and extremely hard to keep around. We use our signature Sammy-Butter and Sammy Sweetened Condensed Milk. Our Double Chocolate Coconut 420 Brownies are so ooey and gooey and absolutely a treat within a treat. Excellent for any 420 celebrations, gift giving or to indulge with a bowl of infused coconut ice cream. Either way it is simply 420 love. Gather the ingredients from the list below and Let's Get Baked with Sammy's Place 420!

Prep Time: 15 Minutes Cook Time: 35 Minutes
Total Time: 50 Minutes Bake: 350° F Yield: 16 Brownies



Pictured: Double Chocolate Coconut 420 Brownies

Ingredients

Brownies

- 1 Cup All-Purpose Flour + 1 Teaspoon Flour

- ½ Cup Cocoa Powder
- ¼ Teaspoon Salt
- ¾ Cup Sammy-Butter, Melted and Cooled
- 1 ½ Cups Granulated Sugar
- 2 Large Eggs
- 2 Teaspoons Vanilla Extract
- ½ Cup Mini Semi-Sweet Chocolate Chips

Coconut Center

- 2 ½ Cups Sweetened Shredded Coconut Flakes
- 2/3 Cup Sweetened Condensed Milk
- 1 Teaspoon Salt

Instructions

First Brownie Layer

- Preheat the oven to 350° F and line an 8 x 8" baking dish with parchment paper – spray lightly with cooking oil spray and set aside.
- In a medium-sized mixing bowl, whisk together the 1 cup of all-purpose flour, cocoa powder, and salt. Set aside.
- In a small bowl, stir together the mini chocolate chips and the teaspoon of flour. Set aside.
- In a medium-sized mixing bowl, whisk together the melted and cooled Sammy-Butter, granulated sugar, eggs, and vanilla extract.
- Using a wooden spoon, stir in the flour mixture. Stir just until the mixture is well combined.
- Fold in the mini chocolate chips.
- Evenly spread ½ of the brownie batter into the prepared baking pan.

Coconut Layer

- In a small mixing bowl, stir together the coconut flakes, sweetened condensed milk, vanilla extract, and salt. Stir until the ingredients are well combined.
- Using a silicone spatula or an offset spatula, evenly spread the coconut filling carefully over the top of the bottom brownie layer.

Second Brownie Layer

- Spread the remaining ½ of the brownie batter over the top of the coconut filling.
- Bake for 35 to 40 minutes, check center for doneness.

-Allow the brownies to completely cool before slicing.



Nutrition Information

Calories: 338 kcal

Protein: 4 grams

Saturated Fat: 12 grams

Cholesterol: 48 milligrams

Potassium: 198 milligrams

Sugar: 33 grams

Vitamin C: 1 milligram

Iron: 2 milligrams

Carbohydrates: 44 grams

Fat: 17 grams

Trans fat: 1 gram

Sodium: 212 milligrams

Fiber: 3 grams

Vitamin A: 333 IU

Calcium: 53 milligrams

Store Double Chocolate Coconut 420 Brownies in an airtight container or Ziploc bag. Be sure to label the container with edible information so as not to get in the wrong hands of unsuspecting individuals such as: kids, elderly, or pets. These will stay fresh for 5-7 days if they last that long. I recommend freezing them in a freezer storage food container and will keep their potency up to 6

months. Please be aware the effects with Sammy-Butter may be felt from 10 minutes to 45 minutes, and last as long as 6-8 hours, or longer. Remember to start low and go slow!

We hope you enjoy this Sammy's Place 420 Signature recipe. Please feel free to drop us a comment or email at Amy@sammysplace420.org on any questions or thoughts you may have. Please feel free to include pictures as we would love to hear from you. We value your feedback and strive to satisfy all our Sammy's Place 420 visitors. Thank you for visiting www.sammysplace420.org we appreciate you and your support. Have a blessed day and all of us from Sammy's Place 420 send you, our visitor positive vibes and love.



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