Homemade Bounty

Ingrédients

- 500g of milk (I use whole milk)
- 170g of sugar
- 150g of grated coconut
- 195g of homemade or store-bought sweetened condensed milk

Préparation

1. Today, a super simple recipe that requires only 3 ingredients (or 4, if you want to go fully homemade).

2. You'll only need sweetened condensed milk (or milk and sugar), grated coconut, and chocolate (your choice, dark or milk) for coating.

3. The result is a delicious chocolate bar with a good coconut flavor, and less sweet than its industrial equivalent (of course, you can add some sugar when making your condensed milk if you want sweeter bounty bars).

4. Place the milk and sugar in a saucepan and bring to a boil.

5. Then, set to medium heat and let cook, stirring occasionally, until the milk thickens slightly and takes on a golden hue (a good half-hour for me, but it all depends on your pan and cooking method).

6. Let the milk cool before using it.

7. Mix the grated coconut and condensed milk and place the mixture in the refrigerator for about 1 hour.

8. Then, form small bars and place them on a baking sheet lined with parchment paper.

9. Let the bars harden in the fridge for about 3 hours (the bars need to be hard enough to hold together well when covered in chocolate).

10. Melt the chocolate (you can temper it if you want a shiny and crisp chocolate).

11. Dip each coconut bar in the chocolate, and place them back on a sheet of parchment paper.

12. Let the chocolate cool and then place the bounty bars in the refrigerator to harden.