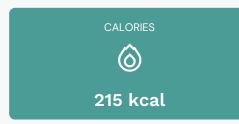


# Mochachino Dessert Bars with White Mocha Drizzle







DESSERT

## Ingredients

	17.5 oz basic cookie mix chunk
	0.3 cup vegetable oil
	3 tablespoons strong coffee decoction room temperature brewed ()
	1 eggs
	0.5 cup macadamia nuts coarsely chopped
	0.5 cup coconut flakes flaked toasted
	0.5 cup cup heavy whipping cream
П	3 oz baker's chocolate white coarsely chopped

Equipment		
	bowl	
	frying pan	
	oven	
	baking pan	
	aluminum foil	
	microwave	
Directions		
	Heat oven to 350°F. Line 9-inch square baking pan with foil. Spray bottom and sides of foil-lined pan with cooking spray.	
	In large bowl, stir cookie mix, oil, 2 tablespoons of the coffee, egg, 1/2 cup of the macadamia nuts and coconut until soft dough forms.	
	Spread dough in bottom of pan.	
	Bake 20 to 25 minutes or just until set. Cool completely, about 1 hour.	
	In small microwavable bowl, microwave whipping cream, white chocolate and remaining 1 tablespoon coffee uncovered on High about 11/2 minutes, stirring every 30 seconds until chocolate is melted and mixture is smooth.	
	To serve, remove bars from pan by lifting foil; cut into 5 rows by 4 rows.	
	Place each bar on an individual dessert plate. Spoon warm drizzle over the top of each bar.	
	Sprinkle with remaining macadamia nuts.	
	Serve immediately. Store bars tightly covered at room temperature. Store drizzle covered in refrigerator.	
Nutrition Facts		
	PROTEIN 4.2% FAT 57.02% CARBS 38.78%	
FROIEIN 7.2/0 FAI J1.U2/0 CARDS 30.10/0		

## **Properties**

#### **Flavonoids**

Catechin: 2.74mg, Catechin: 2.74mg, Catechin: 2.74mg, Epicatechin: 6.03mg, Epicatechin: 6.03mg, Epicatechin: 6.03mg, Epicatechin: 6.03mg

### **Nutrients** (% of daily need)

Calories: 214.78kcal (10.74%), Fat: 13.91g (21.4%), Saturated Fat: 5.22g (32.61%), Carbohydrates: 21.29g (7.1%), Net Carbohydrates: 19.32g (7.03%), Sugar: 12.21g (13.57%), Cholesterol: 14.91mg (4.97%), Sodium: 32.8mg (1.43%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 4.29mg (1.43%), Protein: 2.31g (4.61%), Manganese: 0.38mg (18.76%), Copper: 0.18mg (9.1%), Fiber: 1.97g (7.88%), Iron: 1.07mg (5.94%), Vitamin K: 5.63µg (5.36%), Magnesium: 20.92mg (5.23%), Vitamin B1: 0.06mg (3.79%), Zinc: 0.54mg (3.59%), Phosphorus: 35.56mg (3.56%), Vitamin B2: 0.04mg (2.45%), Selenium: 1.71µg (2.45%), Vitamin E: 0.35mg (2.3%), Potassium: 80.1mg (2.29%), Vitamin A: 99.35IU (1.99%), Calcium: 12.9mg (1.29%), Vitamin B3: 0.26mg (1.29%), Vitamin B6: 0.02mg (1.13%), Vitamin B5: 0.1mg (1.04%)