

**GLUTEN FREE-LICIOUS™  
COLLECTION**

BY  
**PENN STREET BAKERY**

**Recipe for  
Gluten Free Chocolate Chip Coconut Bars  
with  
Gluten Free-Licious™  
Chocolate Chunk &  
Coconut Pecan Cookie Dough**

**What you need:**

- **Gluten Free-Licious Coconut Pecan Cookie Dough**
- **Gluten Free-Licious Chip Cookie Dough**
- **Small Baking Pan (sugg. 9x9)**
- **Canola Oil**
- **Melted Chocolate Chips**

**Directions:**

1. Grease your small pan
2. Place a layer of (Thawed) Chocolate Chip Cookie Dough on the pan (should be about ½ an inch thick, about ½ tub).
3. Spread a layer of (Thawed) Coconut Pecan Cookie Dough on top (should be about ½ an inch thick, about ½ tub).
4. Bake for 25 to 30 mins at 350 degrees (some ovens may vary)
5. Let Cool
6. Drizzle melted chocolate on top
7. Throw in refrigerator for 15 mins.
8. Cut into bars
9. Enjoy
10. Repeat step 9



**Gluten Free-Licious™**

**Products used in this recipe:**

**Gluten Free Chocolate Chunk & Coconut Pecan Cookie Dough**

Available to order here:

<http://www.pennstreetbakery.com/glutenfree>

Or Call 1-800-842-2537