

# danielle walker

## Samoa Cookie Bars

Serves 16

Recipe Author: Danielle Walker

Notes and Tips: <https://daniellewalker.substack.com/p/gluten-free-samoa-cookie-bar>



### TOOLS

Tools

[10x10 baking pan](#)

Parchment Paper Saucepan

Glass bowl

### INGREDIENTS

#### Crust

- 2 1/4 cup [almond flour](#)
- 1/4 cup [arrowroot powder](#)
- 1/4 teaspoon [sea salt](#)
- 1/4 teaspoon grain-free [baking powder](#)
- 1/4 cup [maple syrup](#)
- 1/2 cup [palm shortening](#)
- 1/2 cup [raw cashew butter](#), unsweetened
- 2 tablespoons vanilla extract
- Pinch of sea salt
- 2 cups unsweetened [shredded coconut](#), toasted in a 350F oven for 10 minutes

#### Caramel Coconut Layer

- 1 1/2 cups [coconut sugar](#)
- 2/3 cup [thick coconut cream](#), water discarded

#### Chocolate Drizzle

- 3/4 cup [dairy-free dark chocolate pieces](#)

## METHOD

Preheat oven to 350°F and line a baking sheet with parchment or a silpat. Place the shredded coconut on the baking sheet and toast in the oven for 7 to 10 minutes, stirring frequently, until golden brown. Transfer the toasted coconut to a bowl and set aside.

In a stand mixer or food processor, combine the almond flour, arrowroot powder, sea salt, baking powder. Add the maple syrup and mix until combined. Drop the palm shortening into the mixing bowl in 1 tablespoon increments for easier incorporation. Pulse a few times until a crumbly ball forms.

Line a 10x10-inch baking dish with parchment paper, and use palms and fingers to press the dough evenly into the bottom of the pan. Bake for 14 to 16 minutes, until golden on the edges. Cool.

While the crust bakes, melt the chocolate and make the caramel.

Bring 2 inches of water to a boil in a sauce pan and set a heatproof glass bowl with the chocolate over top, being careful to not let the water touch the bowl. Reduce heat to low so the water is simmering and stir the chocolate constantly for 2 to 3 minutes until melted. Remove from the heat and discard the water. Bring the coconut sugar and coconut cream to a low boil in the saucepan, and then simmer for 10 minutes, swirling the pan occasionally until deep amber color and a candy thermometer reads 240 degrees F. Remove from the heat and stir in the cashew butter, vanilla, and salt. Let it cool for 10 to 15 minutes in the pan until it thickens, but is still spreadable.

Pour the caramel into the bowl with the toasted coconut and stir to combine.

Use a rubber spatula to spread the caramel coconut mixture on top of the cooled crust.

Drizzle chocolate over the top of the cookie bars and let chocolate set until hardened, about 1 hour.

## MAKE IT AHEAD

The bars will keep in the refrigerator for 2 weeks, or the freezer for 6 months.

## PREP IT AHEAD

**Pre-toast Coconut:** Toast shredded coconut in advance and store it in an airtight container until needed.

**Crust:** Make the crust ahead and store it in the baking pan, tightly covered with plastic wrap, for 5 days.

**Caramel Coconut Mixture:** Prepare the caramel coconut mixture ahead and refrigerate it in an airtight container. Allow it to come to room temperature before spreading it over the crust.