

Hawaiian Cake Batter Blondies

Imitation by Design



Recipe

Adapted from [Girl Meets Life](#).

- 1 yellow cake mix (I used Duncan Hines)
- 3/4 c shredded, sweetened coconut + 1/3 cup for topping
- 1/2 c semi-sweet chocolate chips or white chocolate chips
- 1/3 c chopped pecans, macadamia nuts or walnuts
- 1 egg, beaten
- 1/4 c canola oil
- 1 tsp coconut extract
- 1/2 tsp vanilla extract
- 1/3 - 1/2 c coconut milk

1. Grease an 8x8 pan and preheat oven to 350 degrees.
2. In a medium sized bowl combine cake mix, 3/4 cup coconut chocolate chips and nuts. In another smaller bowl whisk together the egg, extracts and canola oil.
3. Pour egg mixture over dry ingredients and mix as well as possible. It will be crumbly. Start adding the coconut milk a little at a time until the mixture is just moistened and has kind of a cookie dough consistency. Pat dough into pan and sprinkle with remaining coconut. Press coconut lightly into dough so it doesn't fall off when you serve them.
4. Bake for approximately 28-33 minutes or until edges are starting to brown. You want it to still be nice and gooey in the center. Allow 20 minutes of cooling time before cutting. This time will allow the gooey center to firm up a little.