



# Coconut-Pineapple Brownies

## INGREDIENTS

1 (18.3-oz.) pkg. Hy-Vee deluxe chewy fudge premium brownie mix  
2 Hy-Vee large eggs  
 $\frac{2}{3}$  cup Hy-Vee vegetable oil  
 $\frac{1}{4}$  cup water  
1 cup Hy-Vee unsweetened coconut flakes, toasted; divided  
1 cup Hy-Vee macadamia nuts, toasted, chopped, and divided  
 $\frac{1}{2}$  cup white vanilla baking chips  
 $\frac{1}{2}$  tsp imitation rum extract  
 $\frac{1}{2}$  fresh pineapple, peeled, cored, and sliced  $\frac{1}{2}$ -inch thick  
 $\frac{1}{4}$  cup Hy-Vee brown sugar, packed

## PREPARATION

- 1** Preheat oven to 350°. Spray a 9x9-inch square baking dish with nonstick cooking spray; set aside. In a medium bowl, mix together vegetable oil, eggs, and water. Mix with a spoon until well combined. Stir in  $\frac{3}{4}$  cup coconut flakes,  $\frac{1}{2}$  cup macadamia nuts, vanilla baking chips, and rum extract. Spread batter in prepared pan. Bake 33 to 36 minutes or until toothpick inserted in center comes out clean.
- 2** Meanwhile, place pineapple slices in a 9-inch pie plate; sprinkle with brown sugar. Bake alongside brownies for 20 minutes.
- 3** While brownies are still warm, place pineapple slices on top of cooked brownies. Sprinkle with an additional  $\frac{1}{2}$  cup macadamia nuts and an additional  $\frac{1}{4}$  cup toasted coconut flakes. Store in the refrigerator for up to 5 days.

## NUTRITION FACTS

Calories: 500  
Total Fat: 29g  
Saturated Fat: 9g  
Trans Fat: 0g  
Cholesterol: 30mg

Sodium: 170mg  
Carbohydrates: 58g  
Fiber: 2g  
Sugar: 40g  
Protein: 3g