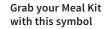




Chocolate Chip Cookie Bar with Salted Caramel Drizzle & Peanuts









Dark Chocolate





Crushed Peanuts



Prep in: 15 mins Ready in: 35 mins

W33 120 SBR Chocolate Chip Cookie Bar with Salted Caramel Drizzle & Peanuts.indd 1

Trust us when we say, this cookie bar is the bee's knees of scrumptious desserts. Like your favourite blonde brownie and cookie merged together, these fudgey delights are studded with dark chocolate chunks and finished off with a decadent gooey peanut caramel drizzled all over. Proceed with caution – these bad boys are addictive!

Pantry items

Butter, Eggs, Brown Sugar

SBR



Before you start

Wash your hands and any fresh food.

You will need

Small saucepan · 20cm baking tin lined with baking paper

Ingredients

	8-10 People
butter* (for the cookie bar)	150g
cookie bar mix	1 packet
dark chocolate chips	½ packet
eggs*	2
light cooking cream	1 medium packet
brown sugar*	½ cup
butter* (for the sauce)	15g
crushed peanuts	1 packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1703kJ (407Cal)	1683kJ (402Cal)
Protein (g)	5.8g	5.7g
Fat, total (g)	22.2g	21.9g
- saturated (g)	12.9g	12.7g
Carbohydrate (g)	46g	45.5g
- sugars (g)	28.7g	28.4g
Sodium (mg)	255mg	252mg

The quantities provided above are averages only. *Nutritional information is based on 9 servings.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Brown the butter

- Preheat oven to 180°C/160°C fan-forced. In a small saucepan, melt the butter (for the cookie bar) over medium-high heat until beginning to brown, 2-3 minutes.
- Set aside until cooled slightly, 5 minutes.



Combine the ingredients

- While the butter is cooling, grease and line the baking tin with baking paper.
- In a medium bowl, add cookie bar mix and dark chocolate chips (see ingredients). Stir until dark chocolate chips are well coated. Add the eggs and browned butter and stir to combine.



Bake the cookie bar & make the drizzle

- Transfer cookie bar mixture to the prepared baking tin, then spread evenly using a spatula. Bake until just firm to the touch, **25-28 minutes**.
- · Leave to cool in tin for 15 minutes.
- Meanwhile, return saucepan to medium-high heat. Heat light cooking cream, the brown sugar, butter (for the sauce), and a pinch of salt, whisking, until thickened, 5 minutes. Set aside.

TIP: To check if the cookie bar is done, stick a toothpick or skewer in the centre. It should come out clean.



Serve up

- Slice cookie bar into squares and transfer to a serving plate.
- Serve warm chocolate chip cookie bars with a drizzle of salted caramel sauce and sprinkled with crushed peanuts. Enjoy!

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