



# Chocolate Chip Cookie Bar

with Salted Caramel Drizzle & Peanuts

Grab your Meal Kit with this symbol



Cookie Bar Mix



Dark Chocolate Chips



Light Cooking Cream



Crushed Peanuts

Prep in: **15 mins**  
Ready in: **35 mins**

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 fudgy delights are studded with dark chocolate chunks and finished off with a decadent goey 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     |
|-------------------------------------|-----------------|
| <b>butter*</b> (for the cookie bar) | 150g            |
| cookie bar mix                      | 1 packet        |
| dark chocolate chips                | ½ packet        |
| <b>eggs*</b>                        | 2               |
| light cooking cream                 | 1 medium packet |
| <b>brown sugar*</b>                 | ½ cup           |
| <b>butter*</b> (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](https://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!

## We're here to help!

Scan here if you have any questions or concerns

