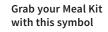




White Chocolate Cookie Bar

with Mixed Berry Compote & Ganache







White Chocolate





Cookie Bar





Compote



Flaked Almonds





SFG



Prep in: 20 mins Ready in: 45 mins

Like a brownie, but not quite, these fudgy delights are finished off with a decadent ganache, berry compote and flaked almonds. Proceed with caution - it'll be hard to stop at one piece!

Pantry items

SFG_White Chocolate Cookie Bar with Ganache & Blueberries.indd 1 19/7/2023 10:40:40 am



Before you start Wash your hands and any fresh food.

You will need

20cm square baking tin lined with baking paper · Medium saucepan

Ingredients

3	
	8-10 People
white chocolate chips	1 packet
light cooking cream	1 medium packet
butter*	150g
cookie bar mix	1 packet
eggs*	2
mixed berry compote	1 medium packet
flaked almonds	1 medium packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1739kJ (415Cal)	1567kJ (374Cal)
Protein (g)	5.8g	5.2g
Fat, total (g)	23.1g	20.8g
- saturated (g)	14.1g	12.7g
Carbohydrate (g)	46g	41.4g
- sugars (g)	28.6g	25.8g
Sodium (mg)	337mg	304mg

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.



Make the ganache

- Preheat oven to 180°C/160°C fan-forced. Grease and line the baking tin with baking paper.
- In a medium heatproof bowl, place white chocolate chips. In a medium saucepan, heat light cooking cream over a medium heat until steaming, 2-3 minutes. Pour cream over chocolate, then stir until melted and combined. Place in the fridge to cool, 20-30 minutes.

TIP: You want the cream steaming but not boiling!



Brown the butter

- While the ganache is cooling, wipe out saucepan and return to medium-high heat. Melt the **butter** until beginning to brown, **2-3 minutes**. Set aside until cooled slightly, 5 minutes.
- While the butter is cooling, combine cookie bar mix, eggs and browned **butter** in a second medium bowl.



Bake the cookie bar

• Transfer **cookie bar mixture** to baking tin and spread evenly using a spatula. Bake until just firm to the touch, 25-28 minutes. Set aside to cool for 15 minutes.

TIP: To check if it's done, stick a toothpick or skewer in the centre. It should come out clean.



Serve up

• Whisk the white chocolate ganache until smooth. Slice cookie bar into 9 squares. Drizzle cookie bar with white chocolate ganache. Top with mixed berry compote and flaked almonds to serve.

TIP: The ganache may look separated initially, but it'll come together after whisking!

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate



Scan here if you have any questions or concerns



