



White Chocolate Cookie Bar

with Mixed Berry Compote & Ganache

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White Chocolate Chips



Light Cooking Cream



Cookie Bar Mix



Mixed Berry Compote



Flaked Almonds

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

Butter, Eggs

SFG



Before you start

Wash your hands and any fresh food.

You will need

20cm square baking tin lined with baking paper
Medium saucepan

Ingredients

	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!



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.



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.



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!

We're here to help!

Scan here if you have any questions or concerns



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