



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



Roasted 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

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

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
roasted peanuts	1 medium 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.

We're here to help!

Scan here if you have any questions or concerns



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**.



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.



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.



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 **roasted peanuts**. Enjoy!

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