



# Choc-Chip Cookie Bar

with Peanut Butter Caramel Drizzle

Grab your Meal Kit  
with this symbol



Blondie Mix



Dark Chocolate  
Chunks



Caramel Sauce



Peanut Butter



Hands-on: **15 mins**  
Ready in: **45 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 gooey peanut caramel drizzled all over. Proceed with caution – these bad boys are addictive!

### Pantry items

Butter, Eggs



## Before you start

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

## You will need

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

## Ingredients

	8-10 People
butter*	150g
blondie mix	1 packet
dark chocolate chunks	1 packet
eggs*	2
caramel sauce	1 medium packet
peanut butter	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2010kJ (481Cal)	1770kJ (423Cal)
Protein (g)	6.4g	5.6g
Fat, total (g)	25.1g	22.9g
- saturated (g)	14.6g	12.8g
Carbohydrate (g)	56.5g	49.6g
- sugars (g)	37.2g	32.6g
Sodium (mg)	470mg	413mg

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.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Brown the butter

Preheat the oven to **180°C/160°C fan-forced**. In a small saucepan, melt the **butter** over a 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, line a 20cm square baking tin with baking paper. In a medium bowl, combine the **blondie mix** and **dark chocolate chunks**. Stir until the **dark chocolate chunks** are well coated. Add the **eggs** and browned **butter** and stir to combine.



## Bake & make the peanut drizzle

Transfer the **blondie mixture** into the prepared baking tin and spread evenly using a spatula. Bake until just firm to the touch, **25-28 minutes**. Leave to cool in the tin for **15 minutes**. While the cookie bar is cooling, add the **caramel sauce**, **peanut butter** and a pinch of **salt** to a small bowl. Whisk with a fork until well combined.

**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 the choc-chip cookie bar into 9 squares. Serve the warm cookie bars with a drizzle of the peanut butter caramel sauce.

**TIP:** This sauce is very sweet, add as little or as much as you like!

## Enjoy!