



Choc-Chip Cookie Bar

with Peanut Butter Caramel Drizzle

Grab your Meal Kit
with this symbol



Blondie Mix



Dark Chocolate
Chips



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 chips 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 baking tin lined with baking paper

Ingredients

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

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1940kJ (463Cal)	1750kJ (417Cal)
Protein (g)	6.2g	5.5g
Fat, total (g)	22.9g	20.6g
- saturated (g)	13.3g	12.0g
Carbohydrate (g)	57.6g	51.9g
- sugars (g)	38.2g	34.4g
Sodium (mg)	471mg	424mg

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 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**.



Bake the cookie bar

Transfer the **blondie batter** to the prepared baking tin and spread evenly using a spatula. Bake until just firm to the touch, **25-28 minutes**. 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.



Combine the ingredients

While the butter is cooling, grease and line the baking tin with baking paper. In a medium bowl, add the **blondie mix** and **dark chocolate chips**. Stir until the **dark chocolate chips** are well coated. Add the **eggs** and browned **butter** and stir to combine.



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!