



Chocolate Chip Cookie Bar with Peanut Butter Drizzle

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Cookie Bar Mix



Dark Roasted Peanut Butter



Roasted Peanuts



Dark Chocolate Chips



Thickened Cream

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 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, Brown Sugar

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 square baking tin lined with baking paper

Ingredients

8-10 People

butter*	150g
(for the cookie bar)	
cookie bar mix	1 packet
dark chocolate chips	½ packet
eggs*	2
thickened cream	1 medium packet
brown sugar*	½ cup
butter*	15g
(for the sauce)	
dark roasted peanut butter	1 packet
roasted peanuts	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1817kJ (434Cal)	1716kJ (410Cal)
Protein (g)	7g	6.6g
Fat, total (g)	24.5g	23.1g
- saturated (g)	13.2g	12.5g
Carbohydrate (g)	46.6g	44g
- sugars (g)	28.9g	27.3g
Sodium (mg)	267mg	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.

1



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**.

2



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.

3



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 **thickened cream**, the **brown sugar**, **butter (for the sauce)**, **dark roasted peanut butter** 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.

4



Serve up

- Slice cookie bar into squares and transfer to a serving plate.
- Serve warm chocolate chip cookie bars with a drizzle of peanut butter sauce and sprinkled with **roasted peanuts**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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