



# White Chocolate Cookie Bar

with Ganache & Strawberries

Grab your Meal Kit with this symbol



Light Thickened Cream



White Chocolate Chips



Blondie Mix



Flaked Almonds



Strawberries

Hands-on: 20 mins  
Ready in: 45 mins

Like a brownie, but not quite, these fudgy delights are studded with white chocolate chips and finished off with a decadent ganache, strawberries and flaked almonds. Proceed with caution - it'll be hard to stop at one piece!

### Pantry items

Butter, Eggs

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit a wash.

## You will need

Medium saucepan · 20cm square baking tin lined with baking paper · Medium frying pan

## Ingredients

	8-10 People
white chocolate chips	2 packets
light thickened cream	1 packet (150ml)
butter*	150g
blondie mix	1 packet
eggs*	2
flaked almonds	1 packet
strawberries	1 punnet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1770kJ (423Cal)	1330kJ (319Cal)
Protein (g)	5.5g	4.1g
Fat, total (g)	23.8g	17.9g
- saturated (g)	15.8g	11.9g
Carbohydrate (g)	46.5g	35.0g
- sugars (g)	31.6g	23.8g
Sodium (mg)	401mg	302mg

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

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## Make the ganache

Preheat the oven to **180°C/160°C fan-forced**. Place the **white chocolate chips** in a medium bowl. In a medium saucepan, heat the **light thickened cream** over a medium heat, **2-3 minutes**. Pour the **cream** over the **chocolate**, then stir until melted and combined. Refrigerate until thickened, **20-30 minutes**.



## Bake the cookie bar

Pour the **mixture** into the 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**. While the cookie bar is cooling, heat a medium frying pan over a medium-high heat. Add the **flaked almonds** and toast, tossing, until golden, **2-3 minutes**. Set aside. Roughly chop the **strawberries**.

**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 and return the saucepan 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, line a 20cm square baking tin with baking paper. Combine the **blondie mix**, **eggs** and **browned butter** in a medium bowl.



## Serve up

Whisk the white chocolate ganache until smooth. Slice the cookie bar into 9 squares. Serve the cookie bar with a drizzle of white chocolate ganache. Top with the strawberries and flaked almonds.

**TIP:** The ganache may look separated initially, but it'll come together after whisking!

Enjoy!