



White Chocolate Cookie Bar

with Ganache & Strawberries

Grab your Meal Kit
with this symbol



Light Thickened
Cream



Mini 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 and veggies a wash.

You will need

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

Ingredients

8-10 People

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

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1960kJ (469Cal)	1390kJ (332Cal)
Protein (g)	5.6g	4.0g
Fat, total (g)	26.3g	18.6g
- saturated (g)	18.1g	12.8g
Carbohydrate (g)	52.0g	36.9g
- sugars (g)	37.2g	26.3g
Sodium (mg)	405mg	287mg

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



Make the ganache

Preheat the oven to **180°C/160°C fan-forced**. In a small saucepan, bring the **light thickened cream** to the boil. Remove from the heat. In a medium heatproof bowl, add the **white chocolate chips** and pour over the hot **cream**. Allow to stand for **10 minutes**. Whisk the cooled **cream** until smooth, **1 minute**. Cover and transfer to the fridge until the cookie bar is ready to serve.

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

3



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.

2



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.

4



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.

Enjoy!