



Chocolate Chip Cookie Bar

with Peanut Butter Drizzle

Grab your Meal Kit
with this symbol



Blondie Mix



Dark Chocolate
Chunks



Light Thickened
Cream



Dark Roasted
Peanut Butter



Roasted Peanuts



Hands-on: **15** mins
Ready in: **35** mins

Have you met our blondies yet? They have all the flavour of your favourite cookies but baked into a bar for easy slicing and sharing. These fudgy delights are studded with dark chocolate chunks and finished off with a decadent gooey peanut drizzle.

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* (for the blondie)	150g
blondie mix	1 packet
dark chocolate chunks	½ packet
eggs*	2
light thickened cream	1 packet (150ml)
brown sugar*	½ cup
butter* (for the sauce)	15g
dark roasted peanut butter	1 tub
roasted peanuts	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2020kJ (482Cal)	1700kJ (405Cal)
Protein (g)	7.2g	6.1g
Fat, total (g)	27.3g	23.0g
- saturated (g)	15.1g	12.7g
Carbohydrate (g)	51.8g	43.5g
- sugars (g)	36.0g	30.3g
Sodium (mg)	414mg	348mg

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 the oven to **180°C/160°C fan-forced**. In a small saucepan, melt the **butter (for the blondie)** over a 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, line a 20cm square baking tin with baking paper. In a medium bowl, add 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.

3



Bake & make the peanut drizzle

Pour 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**. Meanwhile, return the saucepan to a medium-high heat. Add the **light thickened cream**, **brown sugar**, **butter (for the sauce)**, **dark roasted peanut butter** and a pinch of **salt** and cook, 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 the cookie bar into 9 squares. Serve the warm chocolate chip cookie bars with a drizzle of the peanut butter sauce and sprinkled with the **roasted peanuts**.

Enjoy!