



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: 35 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

Medium saucepan · 20cm square 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 medium 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**. Add the **mini white chocolate chips** to a medium bowl. In a medium saucepan, heat the **light thickened cream** over a medium heat until just steaming, **1-2 minutes**. Pour the **cream** over the **chocolate**, then stir to melt and combine. Cover the bowl and transfer to the fridge until the blondie is ready to serve.

TIP: Watch the cream carefully so it doesn't boil!

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 the cookie bar is done, stick a toothpick or skewer in the centre. It should come out clean.

2



Combine the ingredients

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!