



Cookie Butter Bars

## **Introduction**

Cookie butter bars are a delightful treat that combines the rich, spiced flavor of cookie

butter with a buttery, crumbly base. These bars offer a unique dessert experience, perfect for any occasion. Whether you're planning a party or just need a sweet snack, these cookie butter bars are sure to impress family and friends alike.

## Detailed Ingredients with measures

- 1 cup cookie butter
- 1/2 cup unsalted butter, softened
- 1 cup brown sugar, packed
- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 large egg
- 1/2 teaspoon vanilla extract
- 1/2 cup chocolate chips (optional)

## Prep Time

20 minutes

## Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 45 minutes

Yield: 12 bars



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## **Detailed Directions and Instructions**

**Step 1: Preheat the Oven**

Preheat your oven to 350°F (175°C) and prepare a 9×9 inch baking dish by greasing it or lining it with parchment paper for easy removal.

**Step 2: Mix the Base**

In a mixing bowl, combine butter, cookie butter, brown sugar, and granulated sugar. Mix until well blended and smooth.

**Step 3: Add the Eggs and Vanilla**

Add the eggs one at a time, mixing well after each addition. Then, stir in the vanilla extract until fully incorporated.

**Step 4: Combine Dry Ingredients**

In another bowl, whisk together the flour, baking powder, and salt. Gradually add the dry mixture to the wet ingredients, mixing until just combined.

**Step 5: Prepare for Baking**

Fold in any desired mix-ins, such as chocolate chips or nuts. Spread the batter evenly in the prepared baking dish.

**Step 6: Bake**

Place the baking dish in the preheated oven and bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.

**Step 7: Cool**

Once baked, remove from the oven and allow the bars to cool in the pan for about 10 minutes before transferring to a wire rack to cool completely.

**Step 8: Cut and Serve**

Once cooled, cut the cookie butter bars into squares and serve.

## Notes

### **Storage**

Store the cookie butter bars in an airtight container at room temperature for up to one week.

### **Freezing**

These bars can be frozen. Wrap them tightly in plastic wrap and aluminum foil before placing them in a freezer-safe bag. They can be frozen for up to three months.

### **Variations**

Feel free to customize the bars by adding different mix-ins such as butterscotch chips, white chocolate chips, or dried fruit.

### **Serving Suggestions**

These bars can be served alone or with a scoop of ice cream for an extra treat.



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## **Cook techniques**

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