THE J.M. SMUCKER Co

Chocolate Caramel Cookie Bark

Makes 90 2” x 2” (5 cm) pieces

Prep Time	Cook Time	Serves	Difficulty
15 mins	23 mins	N/A	N/A

Ingredients

- **Cookie:**
- 1 cup (250 mL) butter, melted
- 1/2 cup (125 mL) granulated sugar
- 1/4 cup (50 mL) packed brown sugar
- 1 tsp (5 mL) vanilla extract
- 2 tbsp (30 mL) water
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 tsp (2 mL) baking soda
- 1/4 tsp (2 mL) salt
- **Topping:**
- 1 cup (250 mL) butter
- 1 cup (250 mL) packed brown sugar
- 3 cups (750 mL) milk chocolate chips
- 1 cup (250 mL) toasted, finely chopped (optional) almonds

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Grease a 17” x 11” (45 cm x 29 cm) baking sheet and line with parchment paper, overlapping the two ends for easy removal.

Step 2:

Cookie: Beat butter, sugars, vanilla and water until smooth. Add remaining 3 ingredients and beat until mixture is combined.

Step 3:

Spread dough to cover prepared baking sheet.

Step 4:

Bake in preheated oven 15 minutes.

Step 5:

Topping: Meanwhile, over medium heat bring butter and brown sugar to a boil. Stir to combine. Spread mixture over partially baked cookie dough. Return to oven and bake an additional 8 minutes until caramel is bubbling.

Step 6:

Remove from oven, immediately sprinkle chocolate chips over hot caramel. Wait 5 minutes and spread melted chocolate over cookie. If using nuts, sprinkle over chocolate.

Step 7:

Cool in refrigerator until chocolate is set. Once at room temperature, break or cut cookie slab into irregular pieces or into your favourite cookie cutter shapes.

Images

