THE J.M. SMUCKER Co

Chocolate Caramel Cookie Bark

Prep Time	Cook Time	Serves	Difficulty
15 mins	23 mins	90	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) **Five Roses®** All Purpose Bleached White 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.

Also tastes great cold. Try freezing for unexpected guests over the holidays!

Images

