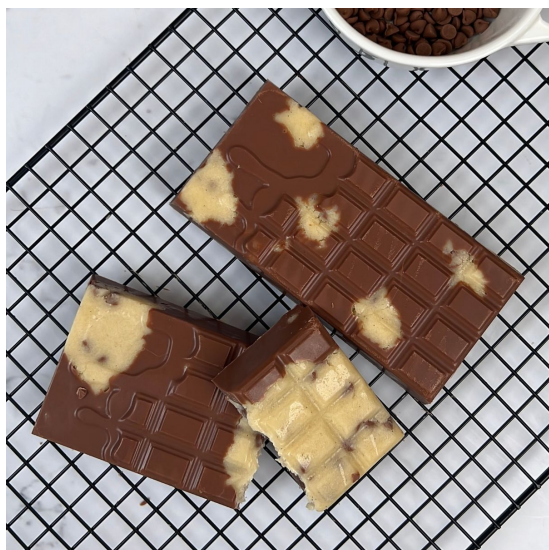


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Cookie dough bar

Craving a delicious cookie dough bar? With this simple recipe, you can make your own tasty cookie dough bar with creamy pieces of cookie dough. This homemade cookie dough bar is perfect as a sweet snack, dessert, or gift, and it doesn't take long to make.

This recipe makes 1 cookie dough bar. Want to make multiple cookie dough bars? Simply double the quantities.

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Chocolate Drops Dark 350g

F30120
€9.85



Callebaut Chocolate Callets Milk 400g

CB556209
€8.35



LorAnn Clear Artificial Vanilla Extract
118ml

L3020
€6.09

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BWB Chocolate Mould 3-part Melted
Chocolate Bar

BWB9909
€4.75



Silikomart Easy Thermo

ACC089
€28.15



Ingredients

- 50 g FunCakes Cookie Mix
- 200 g Callebaut Milk Chocolate Callets
- 20 g FunCakes Dark Chocolate Drops
- ½ teaspoon LorAnn Clear Artificial Vanilla Extract
- 20 g soft butter
- 25 g brown sugar
- ½ tablespoon milk
- A pinch of salt

Necessities

- BWB 3-Piece Chocolate Bar Mold
- Silikomart Easy Thermo

Step 1: Make the cookie dough

Add 20 g of soft butter, 25 g of brown sugar, 50 g of FunCakes Cookie Mix, a pinch of salt, ½ teaspoon of vanilla extract, ½ tablespoon of milk, and 20 g of chocolate drops to a mixing bowl. Mix until a cohesive dough forms.

Step 2: Add the cookie dough to the mold

Roll the cookie dough into small balls and press them into different areas of the mold.



Step 3: Melt the chocolate

Melt 150 g of chocolate au bain-marie. When the chocolate is almost completely melted, remove the pan with the chocolate from the heat and take it out of the water bath. Stir until the remaining visible pieces have melted into the warm chocolate. Then add the remaining 50 g of chocolate and stir until melted. Bring the temperature down to 30°C. This step requires precision, so use a chocolate thermometer.

Step 4: Add the chocolate to the mold

Pour the chocolate into the mold. Gently tap the filled mold on the countertop a few times to bring any air bubbles to the surface. Place the mold in the refrigerator for 45 minutes.

Step 5: Remove the bar from the mold

Gently tap the bar out of the mold onto your countertop. And now, enjoy your homemade cookie dough bar!