



Quick Chocolate Chip Cookie Bars With or Without Caramel Drizzle

Makes about 2 dozen
Bake at 375° for 8-10 minutes

INGREDIENTS

COOKIE BASE:

½ cup white sugar
½ cup brown sugar
½ cup coconut oil, melted
(canola oil may be substituted)

1 teaspoon vanilla extract
1 large egg

1 ½ cups flour
½ teaspoon baking soda
½ teaspoon salt

½ cup dark chocolate chips

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CARAMEL DRIZZLE:

(Optional)
½ cup salted butter

1 cup light brown sugar
½ cup dark brown sugar
¾ cup light corn syrup
1 (14 ounce) can sweetened condensed milk

DIRECTIONS



Beat until well mixed.



Beat into above mixture until smooth.



Combine. Mix into above until well blended. Add additional flour if the dough is too sticky.



Mix into above. Use your hands to mix in chips if dough is too stiff. Divide dough in half and form two 3x12 inch strips onto a large cookie sheet.



Evenly distribute chips over above. **Bake at 375° for 8-10 minutes or until lightly browned. Do not overbake.** Cool and slice into 1 inch strips. Eat as is or drizzle with the following caramel sauce.



Melt over medium heat in medium saucepan.



Add to above, stirring to combine. **Stir constantly over medium heat until mixture comes to a light bubbly boil.** Remove from heat, (do not let it come to a full boil, or it will become too hard for drizzling or dipping).

1 teaspoon vanilla extract



Add to above. Stir to mix. Cool slightly. Drizzle a light stream of caramel mixture over the cookie bars before serving. Leftover sauce can be stored in the refrigerator or frozen in 1 cup containers for later use over ice cream or as a dip for apples.

