

CHOCOLATE CHUNK COOKIE BARS

INGREDIENTS:

biscuits -

- 9 T unsalted butter
- 4 oz. (half a bar), softened
- 1/4 cup sugar
- 3/4 cup brown sugar
- 2 eggs, room temperature
- 2 t vanilla
- 2 cups all-purpose flour
- 1 1/2 t baking powder
- 3/4 t kosher salt, + 1/4t more for sprinkling*
- 6 oz. dark chocolate chopped
- 6 oz. peanut butter chips
- 5 oz. toasted nuts, optional

* I used fleur de sel for sprinkling.

DIRECTIONS:

1. Preheat your oven to 350F. Grease 9x13" baking dish and line with parchment paper, grease again. Toast nuts, if using, for 5-10 minutes on a baking sheet.
2. Brown the butter in a saucepan on medium-low, until milk solids are brown and the butter itself has darkened and smells like toffee. Remove from heat and scrape into the bowl of a stand mixer, or a large bowl. Add the cream cheese and sugars, and beat for 5-7 minutes, or until light and fluffy. Scrape the bowl. Add eggs one at a time, mixing well, and scraping after each addition. Mix in vanilla.
3. Meanwhile, whisk together the flour, baking powder, and kosher salt in a medium bowl. Add the dry ingredients to the bowl, while mixing on low, until just combined, leaving a few flour streaks. Fold in the chocolate chunks and peanut butter chips.
4. Spread dough in the prepared pan until smooth. Bake for 30-40 minutes, or until the edges are deeply brown and the center is just set. Remove from the oven and allow to cool in the pan.