

COOKIE BUTTER BARS

INGREDIENTS:

BISCOFF SHORTBREAD CRUST:

1 ½ cups (180g) Biscoff cookies, finely crushed (about 23 lotus biscoff cookies)
½ cup (60g) all-purpose flour
¼ cup (30g) powdered sugar
½ cup (115g) unsalted butter, melted

CREAMY COOKIE BUTTER FILLING:

1 cup (240g) cookie butter (smooth)
8 oz (225g) cream cheese, softened
½ cup (60g) powdered sugar
1 tsp LorAnn Oils Cookie Butter Flavor (optional)

COOKIE BUTTER FUDGY TOPPING:

½ cup (120g) cookie butter
½ cup (85g) white chocolate chips
¼ cup (60ml) heavy cream



DIRECTIONS:

1. Preheat your oven to 350°F (175°C). Line an 8x8 inch (20x20 cm) baking pan with parchment paper, leaving some overhang for easy removal.
2. In a mixing bowl, combine 1 ½ cups (180g) of finely crushed Biscoff cookies, ½ cup (60g) of all-purpose flour, and ¼ cup (30g) of powdered sugar.
3. Pour in ½ cup (115g) of melted unsalted butter and stir until the mixture is well combined and resembles wet sand.
4. Press the mixture evenly into the prepared pan to form a thick crust.
5. Bake for 12-15 minutes or until the edges are lightly golden. Allow it to cool completely.
6. In a large mixing bowl, beat 8 oz (225g) of softened cream cheese until smooth and creamy.
7. Add 1 cup (240g) of cookie butter and 1 tsp of LorAnn Oils cookie butter flavor (optional), and mix until well combined.

8. Gradually add in 1/2 cup (60g) of powdered sugar, mixing until the filling is smooth and spreadable.
9. Spread the filling evenly over the cooled shortbread crust. Chill in the refrigerator while you prepare the topping.
10. In a microwave-safe bowl, combine 1/2 cup (120g) of cookie butter, 1/2 cup (85g) of white chocolate chips, and 1/4 cup (60ml) of heavy cream.
11. Microwave in 20-second intervals, stirring between each, until the mixture is smooth and fully melted.
12. Pour the fudgy mixture over the chilled cookie butter layer, spreading it evenly with a spatula.
13. Refrigerate the bars for at least 2 hours or until the topping is set.
14. Once chilled, lift the bars out of the pan using the parchment paper overhang. Cut into squares and enjoy!