

Almond Chocolate Cookie Bars

Servings: 36 bars

Source: Adapted from Hershey's Homemade Cookbook

These almond chocolate cookie bars are so delectable! You may substitute any nut of your choice for the almonds.

INGREDIENTS

2 sticks butter
1/2 cup granulated sugar
1/2 cup packed light brown sugar
1 egg yolk
1 teaspoon vanilla extract
2 cups all-purpose flour
1 1/2 cups mini semi-sweet chocolate chips
3/4 cup sliced almonds
Cooking spray

DIRECTIONS

1. Heat oven to 350°F.
2. In a large mixer bowl, beat butter with sugars until fluffy.
3. Beat in egg yolk & vanilla.
4. Stir in flour.
5. Pat dough into 9x13x2 baking pan lined with parchment paper or aluminum foil and lightly sprayed with cooking oil.
6. Bake 25 to 30 minutes until lightly browned.
7. Remove from oven and let cool 5 minutes.
8. Sprinkle with small chocolate chips. As chocolate melts, spread to cover entire crust.
9. Sprinkle with nuts, pressing lightly into chocolate.
10. Cool in pan on wire rack.
11. Remove parchment paper or foil from the pan. Cut into 36 bars.

Nutrients Per Serving:

140 Calories | 8g Fat (4.5g Saturated) | 16g Carbohydrates | 10g Added Sugar | 2g Protein | 45mg Sodium | 1g Fiber