

SKILL LEVEL



PREP
45
MINS

BAKE TIME
45-55
MINS

MAKES
16

IN THE KIT

- Bag 1:** 150g demerara sugar, pinch of salt
- Bag 2:** 125g granulated sugar, 65g light brown sugar
- Bag 3:** 190g plain flour, ½ tsp salt, pinch of Madagascan vanilla
- Bag 4:** 35g milk chocolate chips
- Bag 5:** 35g white chocolate chips
- Bag 6:** 35g dark chocolate chips

2 x A4 baking paper

YOU WILL NEED

- 205g unsalted butter (65g + 140g), softened, plus extra for greasing
- 150ml double cream
- 2 medium eggs (1 egg + 1 yolk)
- 1 x 20cm square tin

STORAGE

Store in an airtight container in a cool, dry place.

INGREDIENTS

Plain white flour (**wheat** flour, calcium, niacin, iron, thiamin), demerara sugar (brown sugar (sugar, cane molasses)), granulated sugar, light brown sugar (sugar, cane molasses), **milk** chocolate chips (sugar, cocoa butter, whole **milk** powder, cocoa mass, emulsifier (**soya** lecithin), vanilla extract), white chocolate chips (sugar, cocoa butter, whole **milk** powder, emulsifier (**soya** lecithin), vanilla extract), Belgian dark chocolate chips (sugar, cocoa mass, cocoa butter, emulsifier (**soya** lecithin), natural vanilla flavouring), salt (salt, anti-caking agent (sodium ferrocyanide)), ground Madagascan vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1681kJ/402kcal
Fat	5.5g
of which saturates	3.2g
Carbohydrates	83g
of which sugars	63g
Protein	3.9g
Salt	0.59g

Allergens:

For allergens see ingredients in **bold**.
May contain: **tree nuts**.

Best before:

See sticker.

Suitable for vegetarians.

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615g

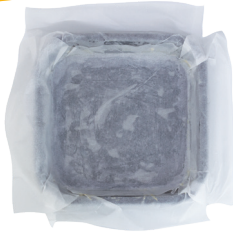
BAKED
IN

Caramel Cookie Squares



Junior
Baking
Club 

CARAMEL COOKIE SQUARES



1. Grease a square tin with a little bit of butter and line it with one of the pieces of provided baking paper. Grease the paper in the tin with a little more butter and put the second piece of baking paper on top in the opposite direction, so that all the sides of the tin are lined with paper. Make sure that the overhanging baking paper is sticking up.

2. Ask an adult to help with **steps 2 & 3** as caramel gets **very hot!** To make the caramel, put 65g of butter and **bag 1** (sugar and salt) in a medium sized saucepan. **On a low heat, let the butter melt a little bit, then add 150ml of double cream. Very carefully, stir until it is all mixed in.**

When you see words in **bold**, ask an adult to help you.



3. Once everything is mixed together and the sugar granules have disappeared, turn the heat up a little bit and let the sauce bubble for 4-5 minutes, stirring every 30 seconds until it has thickened. Remove the caramel from the heat and stir for a few seconds until it stops bubbling. Pour into a heatproof bowl and leave to one side to cool whilst you make the cookie.

4. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. In a large bowl, add 140g of softened butter and **bag 2** (sugars), mix well with a wooden spoon until it feels soft. Add 1 egg and 1 egg yolk and beat it all together. Add **bag 3** (flour, salt, and vanilla) and mix until there are no more lumps.



5. Take 1 teaspoon out of **bag 4** (milk chocolate chips), **bag 5** (white chocolate chips), and **bag 6** (dark chocolate chips), and keep them to one side. Pour the leftover chocolate chips into the cookie batter and gently mix them in so that they are spread out in the mixture.



6. Put half of the cookie batter into the tin and spread to the edges. **Pour the caramel sauce all over the top of the cookie base.**



7. Dollop small teaspoons of the leftover cookie batter over the caramel. Don't worry if the caramel isn't covered as the cookie will spread as it bakes! Sprinkle over the chocolate chips saved from earlier. **Bake for 45-55 minutes, or until the cookie is golden brown. Remove it from the oven and put it on a wire cooling rack.** Leave to cool completely in the tin.



8. Once cooled, remove the bake from the tin and transfer to a board. **With a sharp knife, cut into 16 squares** and enjoy. You could serve this warm with your favourite ice cream.



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