

Caramel Gingerbread Cookie Bars

115g butter
190g dark brown soft sugar
1 medium egg
1 teaspoon vanilla extract
275g plain flour
1 teaspoon bicarbonate of soda
½ teaspoon sea salt
1 tablespoon cornflour
1½ teaspoons ground ginger
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg
300g white chocolate chips
200g caramel



Pre-heat oven to 190C and line a 9x9inch square tin with parchment paper. Melt the butter, and add to a bowl. Add in the dark brown soft sugar and whisk the mixture together for two minutes. Add in the egg and vanilla extract and whisk again until combined. Add the plain flour, bicarbonate of soda, sea salt, cornflour, ground ginger, ground cinnamon and ground nutmeg together to the bowl. Mix together until a thick cookie dough is formed. Add in the white chocolate chips and mix.

Push half of the mixture into the 9x9inch tin - I find it easier to use a lightly floured spatula to spread this evenly. Spread the caramel over the base cookie, leaving a small gap around the edge with no caramel. If you want it salty, sprinkle over a little extra sea salt at this point. Add the second half of the cookie dough to the tin - I find it easier to place it on in small lumps until its covered the caramel. Bake the caramel gingerbread cookie bars in the oven for 19 minutes. Once baked, leave in the tin to cool, and then enjoy!