

# Nutella Chocolate Chip Cookie Bars

Poetry & Pies

**prep time:** 15-20 minutes

**bake time:** 30-35 minutes

**total time:** 55 minutes (plus time to cool)

**servings:** 24 two-inch squares



## Ingredients

- 2 ¼ cups (306g) flour\*
- 1 teaspoon (5g) baking soda
- ½ teaspoon (3g) sea salt
- 1 cup (227g) unsalted butter, softened\*\*
- 1 cup (213g) packed light brown sugar
- ½ cup (99g) granulated sugar
- 2 large eggs, room temperature
- 1 tablespoon (13g) pure vanilla extract
- 2 cups (340g) chocolate chips
- 2 cups (608g) chocolate hazelnut spread (like Nutella)
- optional: ½ cup (75g) chopped, roasted hazelnuts
- optional: extra chocolate chips for the middle layer (because why not?!)

## Instructions

1. Preheat oven to 325. Line a 9x13 rectangular cake pan with foil and grease lightly with butter or baking spray.
2. First, whisk together your flour, baking soda, and salt. Set aside.
3. In the bowl of your stand mixer fitted with the paddle attachment (or a large bowl, using a hand whisk), beat the butter on high until light and fluffy, about 1 minute.
4. Add the sugars and beat on high for at least 3 minutes, until light and fluffy and much of the sugar is dissolved (some might still be grainy). Scrape the bowl as needed, at least once during this 3 minutes.

5. Add the eggs, one at a time, and beat on medium until well blended after each addition. Add the vanilla and beat on medium until blended.
6. Add the flour mixture and beat on low just until combined. Don't worry if there are some streaks of flour, as the next step takes care of that.
7. Using a sturdy spatula or wooden spoon, stir in the chocolate chips. Feel free to use a little extra, since that never hurt anybody before!
8. Press about  $\frac{2}{3}$  of the mixture into as thin a layer as you can get (usually about the thickness of a chocolate chip, since that's what we're working with) into your prepared pan. This does get a little sticky, and I've heard chilling can help you avoid that, but I don't have that kind of patience.
9. Now freeze it! Freeze the bottom layer for 5-10 minutes, just until hardened enough to spread the chocolate hazelnut spread without creating a big mess.
10. Spread about 2 cups chocolate hazelnut spread (e.g. Nutella) over the bottom layer of cookie dough. You can make this layer thinner or thicker. I do suggest not getting it too thick near the edges, as this can harden during baking. Sprinkle with chopped hazelnuts and additional chocolate chips, if desired.
11. Drop the remaining cookie dough on top, in small pieces about  $\frac{1}{2}$  teaspoon large (if possible). Spread these out evenly so they bake into a more even top layer.
12. Bake for 30-35 minutes (less if doing a half recipe and using an 8x8 pan), until the top is golden brown and the middle is mostly set (it will be somewhat jiggy). If the top browns too quickly, loosely tent with foil until the middle is mostly set.
13. Let cool in the pan. Once cool, remove from pan, remove foil, and cut into 2" squares.

Enjoy!

*Cookies will last in an airtight container for 3-5 days (or more...they're usually gone by this point in our house!).*

*\*Be sure to spoon then level the flour into your measuring cup OR weigh it to prevent packing it in and ending up with too much.*

*\*\*European butter is best! It has less water and makes a better cookie, in my opinion. And make sure it isn't so soft that it's shiny or oily. There should be a little resistance when you press your finger into it, so if it's fully soft, put it back in the fridge for 5-10 minutes.*