

No. 24 SALTED CHOCOLATE CHIP COOKIE STICKS

PREP 35 minutes **BAKE** 22 minutes
at 375°F + 10 minutes at 325°F
COOL 1 hour

- 1 cup butter, softened
- 1½ cups packed brown sugar
- ¼ tsp. salt
- ½ tsp. baking soda
- 2 eggs
- 2 tsp. vanilla
- 2¾ cups all-purpose flour
- 2 cups coarsely chopped semisweet or bittersweet chocolate
- Sea salt flakes

1. Preheat oven to 375°F. Line a 13×9-inch baking pan with foil, extending foil over edges.
2. In a large bowl beat butter with a mixer on medium for 30 seconds. Add brown sugar, ¼ teaspoon salt, and baking soda. Beat until combined, scraping bowl as needed. Beat in eggs and vanilla. Beat in flour. Stir in chocolate. Press dough into prepared pan.
3. Bake 22 to 25 minutes or until light brown and center is set. Cool in pan on a wire rack for 1 hour.
4. Preheat oven to 325°F. Using foil, lift cookies out of pan. Cut in half lengthwise; cut crosswise into ½- to ¾-inch-thick sticks. Place, cut sides down, on an ungreased large cookie sheet. Bake 10 to 12 minutes or until cut edges are dry. Carefully remove; cool on wire racks. Sprinkle lightly with sea salt. **Makes 36 sticks.**

CHOCOLATE CHIP COOKIE BARS

Prepare as directed through Step 3. Cut into bars; sprinkle with salt. **Makes 36 bars.**

PER STICK 166 cal., 8 g fat (5 g sat. fat), 24 mg chol., 178 mg sodium, 23 g carb., 1 g fiber, 2 g pro.



No. 25 CHOCOLATE CHIP CHEESECAKE BARS

PREP 20 minutes **BAKE** 20 minutes at 350°F **CHILL** 2 hours

- 1 16.5- or 18-oz. roll refrigerated chocolate chip cookie dough
 - 1 8-oz. pkg. cream cheese or reduced-fat cream cheese (Neufchâtel), softened
 - ½ cup sugar
 - 1 egg
 - 1 tsp. vanilla
 - ½ cup miniature semisweet chocolate pieces
1. Preheat oven to 350°F. Line a 13×9-inch baking pan with parchment paper. Press cookie dough onto bottom of prepared pan. (You don't need to cover bottom exactly to the edge because dough will expand.)
 2. In a medium bowl beat next four ingredients (through vanilla) with a mixer on medium until smooth. Spread over dough; sprinkle with chocolate pieces.
 3. Bake about 20 minutes or until set. Cool in pan on a wire rack. Cover and chill at least 2 hours before serving. Cut into bars. **Makes 36 bars.**

PER BAR 107 cal., 6 g fat (3 g sat. fat), 13 mg chol., 67 mg sodium, 12 g carb., 0 g fiber, 1 g pro.