



## HALLOWE'EN TREAT BARS



### Ingredients

#### Cookie Dough

½ cup butter  
⅔ cup coconut sugar  
1 egg  
1 tbsp vanilla  
1 ½ cups flour  
½ tsp baking powder  
½ tsp salt  
⅛ tsp baking soda

#### Icing

2-3 tbsp butter  
¾ cup icing sugar  
2-3 tbsp coffee liqueur

#### Dipping Chocolate

1-2 cups semi-sweet dark chocolate chips  
2 tbsp coconut oil

#### Topping Ideas

sea salt  
coconut flakes  
marshmallows  
sprinkles  
fondant – cut into small strips to make “mummy bandages”  
icing in Hallowe'en colours for drawing on the cookies



### Instructions

Servings  
20

Prep Time  
45 mins

Chill Time  
4 hours

Bake Time  
6-8 mins

Total Time  
5.5 hours

1. Mix the flour, baking powder, baking soda and salt, then set aside. In a second bowl cream the butter and sugar, then add the vanilla and the egg, then mix. Pour the dry ingredients into the wet ingredients and mix until the cookie dough is formed.
2. Shape the dough into a log, wrap in plastic wrap, then chill in the freezer for at least 2 hours.
3. Preheat the oven to 375° F. Take the cookie dough out of the freezer, unwrap it and slice the dough into short rectangle slices. Space the cookie slices out on a greased baking sheet. You may need to bake them in 2-3 batches.
4. Bake each batch of cookies at 375° F for 6-8 minutes. Once baked, let the cookies cool for at least 1 hour.
5. Make the icing next. Mix butter and icing sugar together, then add the coffee liqueur. Take a few of the cookies and crumble them into the icing to add some crunch.
6. Arrange the cooled cookies in groups of three. Spread icing on the bottom cookie, then place the middle cookie on top. Ice the middle cookie, then put the third cookie on top. Repeat this with all the cookie groups. Put the assembled cookie bars in the freezer for at least 1 hour.
7. Add the chocolate chips and coconut oil to a microwave-safe bowl. Microwave for 25 seconds, then stir and let the chocolate rest for 1 minute. Repeat 2-3 times until the chocolate is fully melted, stirring more each time while the chocolate rests.
8. Dip the frozen cookies bars into the melted chocolate, covering them completely. Let the cookie bars harden on a rack or wax paper. Add toppings immediately before the chocolate can harden. Store the bars in the fridge or freezer for up to a week.