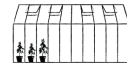


Cowboy Caramel Cookie Slice



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AWAKINO STATION

I often don't have the time to stand there rolling out cookie dough for individual cookies. So one day I simply pressed my cowboy cookie dough into a slice tin and baked it and we had a delicious cowboy cookie slice that day. Since then I have made the slice frequently, until one night I decided to add a tin of caramel and the Cowboy Caramel Cookie Slice was born. The perfect night to have a slice warm with ice cream as it snowed outside and the fire roared merrily in the living room..

Ingredients:

- 170g butter
- 3/4 cup brown sugar
- 3/4 cup white sugar
- 2 eggs
- 1/2 tbsp vanilla extract
- 1 1/2 cups plain white flour
- 1/2 tbsp baking powder
- 1/2 tbsp baking soda
- 1/2 tbsp cinnamon
- 1/4 tsp salt
- 1 1/2 cups chocolate drops
- 1 1/2 cups rolled oats
- 1 cup desiccated coconut
- 1/2 cup chopped nuts
- 1x 395g can Nestle Highlander ready to use Caramel

Method:

1. Preheat the oven to 180C fanbake and line a large slice tin with baking paper.
2. In a stand mixer or large mixing bowl, cream the butter and sugars for 5 minutes until creamy and pale.
3. Add the eggs one at a time, beating well after each addition. Then beat in the vanilla extract.
4. Add the flour, baking powder, baking soda, cinnamon, and salt and mix until just combined.
5. Stir through the chocolate, rolled oats, coconut and chopped nuts.
6. Press 3/4 of the mixture into the slice tin.
7. Spread the caramel evenly over and then crumble the remaining 1/4 cookie dough on top.
8. Bake in the preheated oven for 25-30 minutes, or until the slice is cooked and the caramel is bubbling around the edges.
9. Serve warm with ice cream, or allow to cool and then slice into squares.