

WHITE CHOCOLATE GOOEY BARS

Ingredients

- 1/3 cup Unsalted butter, cut into pieces
- 200g Cascade White Chocolate, chopped
- 2 large Eggs
- 1 cup Sugar
- 2 tsp Vanilla
- 1 cup All Purpose Flour
- 1/2 tsp Baking Powder
- 1/4 tsp Salt
- 85.5g Ivory White Chocolate Drops

Directions

1. Preheat oven to 350°F.
2. Butter and line 9x9 baking pan with parchment.
3. In a double boiler, melt the butter and white chocolate. Allow to cool to room temperature.
4. In a mixer fitted with a whisk attachment, whip eggs, sugar and vanilla until pale and beginning to thicken. Reduce speed to medium and add chocolate mixture.
5. In a separate bowl, sift together flour, baking powder, and salt and stir into the egg mixture, by hand. Stir in the Ivory Drops.
6. Bake for approximately 30-35 minutes, or until they are golden brown on the surface and the center no longer jiggles when the pan is shook or a toothpick inserted comes out clean.



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