

BLACKCURRANT COOKIE BARS

Total cost: £7.41 | Cost per serving: 82p

These fruity cookie bars are sure to leave you wanting more!

You will need:

300g of ready-made cookie dough
3 tbsp of blackcurrant jam
150g of milk chocolate



**Don't fancy
the jam?**

You can replace it with
golden syrup instead!

Let's get jamming:

Serves 9

Step 1

Lay 300g of ready-made cookie dough into the bottom of a well-greased tin and use your fingers to push it into all the edges.

Step 2

Bake at 180°C for 15 minutes, then set aside and leave to cool.

Step 3

Once cool, add 3 tbsp of blackcurrant jam on top of the cookie base and spread it out so it covers the whole thing.

Step 4

In the microwave, melt 150g of milk chocolate in a microwave-proof bowl and drizzle it over the top of the jam.

Step 5

Place the whole tray in the fridge and refrigerate for at least an hour before slicing.

ENJOY!

