



Chocolate Cut-out Cookies

INGREDIENTS:

Cookie base:

- 1 cup unsalted butter (at room temperature)
- 3/4 cup powdered sugar
- 1 tablespoon vanilla
- 2 cups flour
- 1 teaspoons baking powder

Toppings:

- 2 cans (13.4 oz. each) of dulce de leche I used La Lechera by Nestle
- 1 cup of dark chocolate chips
- 6 Tablespoons of butter

DIRECTIONS:

Place 1 cup of unsalted butter and powdered sugar into a mixing bowl and using a mixer, beat until light and fluffy

Add vanilla and mix until well combined.

Add flour and baking powder to butter/sugar mixture and beat on low speed until incorporated well (don't over-beat this).

Press into a standard 9x13" cake pan that's been lightly sprayed with cooking spray.

Bake at 350F degrees for 12-15 minutes until slightly browned on top and firm at center.

Cool completely.

Pour cans of caramel over the top and smooth.

Melt chocolate chips with 6 Tablespoons of butter. Stir to mix well and pour over top of caramel layer.

Smooth top.

Before top hardens, if desired, drizzle with white chocolate and pull lines back and forth with a toothpick to make design shown.

Chill for at least an hour before cutting.

Enjoy!!