

Dark Chocolate Dipped Brown Sugar Cinnamon Cookie Bars

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Ingredients:

2 cups flour
2 tablespoons ground cinnamon
1/2 teaspoons baking soda
1/4 teaspoons sea salt
1 cup (2 sticks) butter, softened
1/2 cup granulated sugar
1 cup dark brown sugar, packed
1 teaspoon vanilla extract
2 eggs
10 oz. dark chocolate (I used Ghirardelli dark chocolate melting wafers)

Preheat the oven to 350°F (180°C). Line a 15 by 10-inch jelly roll pan, or baking sheet with sides, with parchment paper.



In a small bowl, combine the flour, cinnamon, baking soda, and salt. In a large bowl, cream the butter and sugars. Stir in the vanilla and the eggs, one at a time. Add in the flour mixture, a little at a time, until fully combined.

Spread the dough onto the baking sheet. It is easier to work with if you lightly coat the parchment paper and your hands (or spoon) with nonstick cooking spray. The dough will be a little wet and it will be very thin in the pan.

Bake for 20 to 22 minutes. Place pan on a cooling rack and allow cookies to cool fully in pan.

Slice the cookies into bars by first trimming off the crispy edges. Cut three rows lengthwise, then slice those pieces about an inch thick. You'll have about 4 dozen cookies that measure about 1 by 3 inches.

Melt the chocolate according to the package directions. Dip each cookie into the chocolate then place the cookie onto parchment or waxed paper to allow chocolate to set. Store covered.

