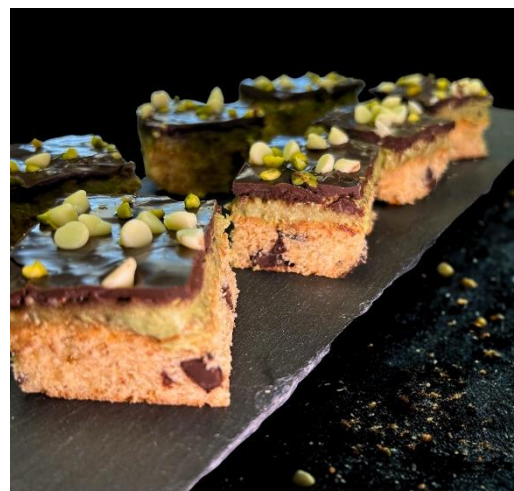


Dubai Chocolate Cookie Bars**Ingredients:**

- Macphie Soft American Cookie Mix 1.000kg
- Butter 0.200kg
- Water 0.140kg
- Dark Chocolate Chunks 0.250kg
- IRCA Dubai Pistachio Delicrisp 0.600kg
- IRCA Kiron White 0.200kg
- IRCA Kiron Dark 0.250kg
- IRCA Coverdecor Dark 0.250kg
- Chopped Pistachios

**Method:**

- Add American Soft Cookie Mix and butter to a mixer and blend together on a slow speed. Gradually add water and beat for 1 minute on medium speed.
- Add chocolate chunks and mix until combined.
- Spread out evenly onto baking sheet.
- Bake at 170C for 15/20 minutes. Allow to cool.
- Melt Kiron White and mix with Dubai Pistachio. Spread over the cookie. Allow to set.
- Melt Kiron Dark and Coverdecor Dark together and spread over the pistachio layer. Finish with chopped pistachios.
- Cut into squares/bars to serve