



## Double Cookie Bars

### INGREDIENTS

2 ¼ cups Hy-Vee all-purpose flour  
1 ¼ tsp Hy-Vee salt  
1 tsp Hy-Vee baking soda  
1 cup Hy-Vee unsalted butter, softened  
⅔ cup Hy-Vee granulated sugar  
⅔ cup Hy-Vee brown sugar, packed  
1 tsp Hy-Vee vanilla extract  
2 Hy-Vee large eggs  
16 Crav'n Flavor original chocolate sandwich cookies with vanilla creme  
¾ cup Hy-Vee semisweet chocolate chips  
2 tbsp Over the Top decorating rainbow jimmies, for garnish

### PREPARATION

- 1** Preheat oven to 350°. Spray a 9x9-inch baking pan with nonstick spray. Whisk together flour, salt, and baking soda in medium bowl; set aside.
- 2** Beat butter in large mixing bowl with electric mixer on medium-high until creamy. Add granulated sugar, brown sugar, and vanilla; beat 3 minutes or until light and fluffy. Add eggs, one at a time, beating after each addition. Gradually beat in flour mixture.
- 3** Press half of dough into prepared pan. Arrange sandwich cookies on top. Drop dough by spoonfuls evenly over cookie layer. Gently smooth to form an even layer covering sandwich cookies.
- 4** Bake 25 to 30 minutes or until edges are set and top is golden brown. Cool completely on wire rack.
- 5** Microwave chocolate chips in small microwave-safe bowl on HIGH at 30-second intervals until melted, stirring each time. Spread chocolate over cooled bars. Sprinkle with jimmies, if desired. Refrigerate 8 to 10 minutes or until chocolate is set.

### NUTRITION FACTS

Calories: 330  
Total Fat: 17g  
Saturated Fat: 9g  
Trans Fat: 0g  
Cholesterol: 55mg

Sodium: 320mg  
Carbohydrates: 44g  
Fiber: 1g  
Sugar: 26g  
Protein: 3g