

## Emily's Signature Cookie Bars

### Ingredients

½ cup	Unsalted Butter, Softened
1 ¼ cup	Brown Sugar
1 ea	Egg
2 tsp	Vanilla Extract
½ tsp	Baking Soda
½ tsp	Baking Powder
½ tsp	Salt
1 ¾ cups	All Purpose Flour
2 tsp	Instant Coffee
1 cup	Chocolate Chips / Candy Pieces



### Instructions

1. Preheat oven to 350°F.
2. Beat the butter and the sugars until light and fluffy. Beat in the egg and vanilla extract until just combined. Add the dry ingredients and beat into the butter mixture just until combined. Stir in the chocolate chips or other candy pieces.
3. Divide the dough into 4 balls and roll each into a log. Place each log into a section of the pan and spread evenly (logs should join at pan bends).
4. Bake for 30 minutes or until lightly browned.

### Edge Brownie Pan Benefits

- The cookie bars bake evenly and have a moist chewy edge.
- Picky households can customize each pan section with different mix-ins (nuts, candies, peanut butter chips, etc.) to bake 4 different types of cookie in one pan. The walls keep the different variations nice and separate.
- Serving from and storing bars in the pan will keep them fresher longer – the walls keep less of the bars exposed to the air.
- High quality nonstick coating ensures your cookies will not stick.