

Chocolate Caramel Cookie Bark

Cookie:

- 1 cup butter melted
- ½ cup white sugar
- ¼ cup brown sugar
- 1 tsp vanilla
- 2 tbsp water
- 2 cups flour
- ½ tsp baking soda

Topping:

- 1 cup butter
- 1 cup packed brown sugar
- 2 pkgs chocolate chips
- 1 cup toasted almonds (optional)

Preheat oven to 350 degrees. Line a 17x11" baking sheet with parchment paper overlapping the ends for easy removal later.

Beat butter, sugars, vanilla and water until smooth. Add the next three ingredients and beat until mixture is combined.

Spread dough to cover prepared baking pan.

Bake for 15 minutes.

Meanwhile, bring brown sugar and butter to a gentle boil. Spread mixture over baked cookie dough and return to oven to bake for 8 more minutes. (Until caramel is bubbling)

Remove from oven and sprinkle chocolate chips over the caramel. Wait five minutes then spread. Add almonds next if using.

Cool in refrigerator until chocolate is set. Once at room temperature, cut into pieces.

Can be frozen