

Mascarpone Bars

Prep time: 18 min

Inactive prep time: 2 hrs 25 minutes

Cook time: 30 minutes

Serves: 21 bars

Easy

Ingredients:

Vegetable cooking spray

1 pound refrigerated sugar cookie dough (recommended Pillsbury), brought to room temperature

2 (1.4-ounces) chocolate-toffee candy bars, coarsely chopped

(I use Heath English Toffee bits--1/2 cup divided, or to taste)

1/2 tsp. pure vanilla extract

1 cup semisweet chocolate chips

1 tsp. vegetable oil

1 cup (8 ounces) mascarpone cheese, at room temperature

1/4 cup sliced almonds, toasted

Directions:

Preheat oven to 350 degrees F.

Spray a 7 x 11" "biscuit/brownie pan" with cooking spray. Lay a 6 x 18" piece of parchment paper in the pan, allowing the excess paper to overhang the sides. Spray the parchment paper lightly with cooking spray.

In medium bowl, combine the cookie dough, about 1/4 cup (or more if you wish) of the chopped chocolate-toffee candy pieces and vanilla. Using damp fingers, gently press the dough into the prepared pan. Using the tines of a fork, prick dough all over. Bake for 12 - 14 minutes until the crust is lightly browned. Cool for 15 minutes.

Place the chocolate chips and vegetable oil in a medium bowl. Place the bowl over a pan of simmering water and stir until chocolate has melted. (Or place in a microwave-safe bowl in the microwave and melt for about a minute or so until melted). Cool chocolate for 10 minutes. Whisk in the mascarpone cheese until the mixture is smooth. Using a spatula, spread the chocolate mixture over the cooled crust. Sprinkle the remaining chocolate-toffee pieces and sliced almonds over the chocolate mixture. Refrigerate for at least 2 hours until the chocolate layer is firm.

Peel off the parchment paper and cut into 1-1/2 x 2-in bars. Serve at room temperature.

Note:

Vary the cookie layer with chocolate chip cookie dough, or other dough of choice. (I found that the Market Basket 1# cookie dough works just as well as Pillsbury brand)

Also try making with peanut butter chips, white chocolate chips, butterscotch chips.....

Basic Recipe courtesy of Giada De Laurentis