

Santa in the Chimney Treats

These yummy bar cookies are both cookie and brownie. Buttery and tasty Chocolate chip cookies topped with Ooowie gooey brownies. We cut them with a 2" biscuit cutter and topped them with our silly Santa. Viola – Santa in the chimney treats. Make some this year as gifts or leave them for Santa on our easy to make Santa plates!



Preheat your oven to 325 degrees. Take a 13 x 9 pan and line it with parchment paper letting the parchment extend over both of the 9" sides of the pan. This will allow you to lift the entire thing out once cooled so that you can cut your cookies out more easily and nothing will stick to the pan.



What you'll need for the Cookie layer:

- 2 Sticks butter- room temperature
- 1 cup brown sugar
- ½ cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla
- 2 ¼ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 ½ cup semi-sweet chocolate chips



How to make the cookie layer:

1. Cream together the butter in a large mixing bowl. Add the sugars and beat until light and fluffy.
2. Add the eggs one at a time and cream until fully mixed, then add the vanilla.
3. In a separate bowl, sift together the flour, soda and salt. With the mixer on the lowest setting, slowly add the dry mixture to the wet ingredients, scraping the bowl occasionally.

4. Once the flour mixture is fully combined, add your chocolate chips. Once combined set aside and make your brownie layer.

What you'll need for the brownie layer:

- 1 Stick butter – room temperature
- 1 cup granulated sugar
- 1/3 cup brown sugar, packed
- 2 large eggs
- 2 teaspoons vanilla
- ¾ cup flour
- ½ cup unsweetened coco powder
- ¼ teaspoon salt

How to make them:

1. Cream the butter and the sugars together until light and fluffy.
2. Add the 2 eggs one at a time and then add the vanilla.
3. In a separate bowl sift together the flour, coco powder and salt.
4. Stir the dry ingredients into the wet ingredients until mixed.

To assemble your cookies:

1. Spread your cookie mixture into your lined pan using an offset spatula to evenly spread out your mixture in the pan.
2. Pour your brownie mixture on top of the cookie layer in the pan, spreading the brownie mixture to the edges of the pan.
3. Place your pan on the center rack of your preheated oven and bake for 35-45 minutes or until a toothpick inserted comes out clean. When your cookies are done, remove the pan and let cool completely before trying to cut them.



To make your Santa toppers:

Print out the Santa topper sheet and cut out your Santas. Use a laminating machine to laminate your Santas and trim away the excess lamination. If you do not have a laminating machine you can cover both sides of your Santas with clear plastic packing tape and trim away the excess tape. Do not trim off the black square below the Santa body. This is the portion of the Santa that gets inserted into your cookie.



Bringing it all together:

1. Once your cookies have cooled completely, lift the entire thing out of the pan by the two ends of parchment that are on the 9" side of the pan. Place your cookie sheet on a cutting board.
2. Using a 2" biscuit cutter cut out your "Chimneys". If you don't have a 2" biscuit cutter, just cut your cookies into small squares and it will still look cute.
3. Sprinkle a layer of powdered sugar on top of the cut out cookies.
4. Use a paring knife to make a small slit into the center top of each chimney and then insert your Santa into the slit until the black square is covered. Repeat this with the remaining cookies.





