**LOADED CHOCOLATE CHIP COOKIE BARS**

* 1 cup brown sugar
* ¼ cup butter
* 1 egg
* 1 ½ tsp. vanilla extract
* ½ tsp. baking powder
* ¼ tsp. salt
* 1 cup flour
* Use 1-1 ½ cups of mix-ins - your choice
1. Preheat oven to 350 degrees. Line a 9x9” pan with parchment paper and spray with cooking spray.
2. Cream brown sugar and butter in the bowl of an electric mixer fitted with a paddle attachment. Add egg and vanilla and beat until combined. Add baking powder, salt, and flour and mix.
3. Mix in 1-1 ½ cups of mix-ins. You can use whatever you have on hand, or whatever you like. Stir all but about ¼ cup into the batter.
4. Press into prepared pan (dough is sticky, spray your hands with cooking spray to avoid it sticking to your hands). Sprinkle reserved mixins on top.
5. Bake at 350 for about 25 minutes. (Be careful not to overcook - the center will still be jiggly when you take these out of the oven and they will finish cooking and firming up as they cool.) Cool completely before slicing into squares.