

## Kahlua Dark Chocolate Chip Cookie Bars

<http://unihomemaker.com/2013/02/27/kahlua-dark-chocolate-chip-cookie-bars/>

### *Ingredients:*

- 1/2 cup of unsalted butter, softened
- 1/2 cup of dark muscovado sugar
- 1 cup of granulated sugar
- 1/2 cup of sour cream
- 2 eggs
- 1/2 cup of Kahlua or other coffee liqueur
- 1 teaspoon of baking soda
- 1 teaspoon of salt
- 2 1/2 cups of all-purpose flour
- 1 cup of dark chocolate chips

### *Preparation:*

Preheat the oven to 350 degrees F. Grease a 9" x 13"-inch baking pan.

Using a stand mixer (or mix by hand) beat butter, sugar and sour cream until creamy. Add eggs and Kahlua until smooth. Add baking soda, and salt. Mix until blended. Slowly add flour until just moistened. Fold in chocolate chips.

Pour batter into the prepared pan and use a spatula to distribute the batter evenly. Bake for 25-30 minutes or until the top is golden brown and the toothpick/cake tester inserted into the center comes out clean. Let the bars cool completely before cutting into the pan.