

Baileys Chocolate Chunk Cookie Bars

<http://unihomemaker.com/2013/04/26/baileys-chocolate-chunk-cookie-bars/>

Ingredients:

- 2 1/2 cup of all-purpose flour
- 1 teaspoon of baking soda
- 1 teaspoon of salt
- 1/2 cup (1 stick) of unsalted butter, softened
- 1/2 cup of granulated sugar
- 1/2 cup of dark muscovado sugar
- 2 large eggs
- 1/2 cup of buttermilk
- 2/3 cup of Baileys Irish Cream
- 1 (6 ounce) package of semi-sweet chocolate chunks (I used Scharffen Berger)

Preparation:

Preheat the oven to 375 degrees F. Grease a 9" x 13"-inch baking pan.

In a medium bowl whisk together flour, baking soda and salt; set aside.

Using a stand or electric mixer (or mix by hand) cream butter and sugar until fluffy. Then add eggs and continue to beat until combined, scraping down the sides of the bowl. Add buttermilk, Baileys, and beat until well incorporated. Slowly add in the flour mixture and mix until just moistened. Fold in half (3 ounce) of the chocolate chunks.

Pour batter into the prepared pan and use a spatula to distribute the batter evenly. Place the remaining half of the chocolate chunks (3 ounce) on top of the batter, distributing them evenly. Bake for 20-23 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.