

No-Bake Cookie Cubes

Dorie Greenspan, column in Washington Post, 12/2015



CRUST:

1 1/4 cups Biscoff cookies, or graham cracker crumbs

6 tablespoons unsalted butter (3/4 stick) melted

TOPPING:

6 tablespoons unsalted butter (3/4 stick) cut into 6 pieces

1 cup spice cookie spread, such as Biscoff/Lotus or Speculoos

12 ounces chocolate, preferably semisweet or bittersweet, coarsely chopped (may substitute milk chocolate)

1/4 teaspoon fine sea salt (1/4 to 1/2)

4 cups corn flakes

1/2 cup raisins, or dried cranberries, chopped dried cherries or chopped dried apricots (or a mix of fruits)

1/2 cup slivered almonds (toasted or plain), shelled pistachios, chopped walnuts or chopped pecans (or a mix of nuts)

Per Serving (excluding unknown items): 111 Calories; 7g Fat (54.9% calories from fat); 1g Protein; 12g Carbohydrate; 1g Dietary Fiber; 8mg Cholesterol; 58mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 49

1. **CRUST:** Pulse cookies until fine crumbs, then place in a medium bowl, pour over the melted butter, and, using a fork or your fingertips, mix until the crumbs are moist and evenly coated. Turn out into the 8-inch square pan, then use your fingertips to press and compact the crumbs into a crust. Freeze the crust while you make the topping.

2. **TOPPING:** Put the butter in a **LARGE** heavy-bottomed saucepan (such as a 3-to-4-quart pan), then add the cookie spread; finally, add the chocolate and salt (use the lesser amount if you'll be adding salted nuts) to the pan. Cook over low heat, stirring as the ingredients melt, to form a smooth, glossy mixture. Turn off the heat and stir in the cornflakes, dried fruit and nuts, mixing until all the add-ins are coated with the chocolate mixture.

3. Remove the crust from the freezer; pour the topping over it and use a spatula to spread the topping across the crust, making sure to get it into the corners. Press firmly so the filling sticks to the bottom crust. Refrigerate for 4 hours; you want it to be solid.

4. To unmold, either warm the bottom and sides of the pan with hot air from a hair dryer (Dorie Greenspan's preferred method) or dip the pan into hot water for about a minute, taking care not to let the water splash onto the chocolate.

5. Place a piece of parchment or wax paper over a rack or cutting board, and have another cutting board at hand. Run a round-edged table knife around the sides of the pan, and turn the pan over onto the paper. If the cookie slab doesn't drop out of the pan, apply more heat. Once the slab is unmolded, carefully flip it over onto the other cutting board so the crust side is down.

6. It's easiest to cut the slab into cubes using a long chef's knife or a serrated slicing knife and a sawing motion. Cut cookie cubes that are roughly 1 inch square by slicing the slab into 7 rows and then cutting each row crosswise into 7 cookies. Store the cubes in the refrigerator or freezer, and allow them to sit at room temperature for about 15 minutes before serving.