

**Soggy
Bottoms**

Alana Spencer
The ultimate traybake



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Ingredients:

400g	crushed chocolate chip cookies
	Small pinch of salt
220g	melted salted butter
150g	smooth peanut butter
110g	icing sugar
100g	dark chocolate chips
100g	pecans
350g	condensed milk
	extra melted chocolate to decorate – white and dark

Method:

- 1 Pre-heat your oven to 180C
- 2 Crush your cookies in a bag using a rolling pin. You want to leave a few larger chunks. Mix in a small pinch of salt.
- 3 Melt 150g of the butter and pour over the crushed cookies and combine.
- 4 Place two-thirds of the mixture in a lined square baking tin, around 20cm x 20cm, and press down to make a firm base.
- 5 Melt the remaining 70g of butter along with the peanut butter in a pan or microwave. (If using a pan, stir continuously to make sure it doesn't burn on the bottom.) Once melted, mix in the icing sugar and whip until smooth.
- 6 Blob bits of this mixture around the tray leaving gaps in between.
- 7 Sprinkle on a layer of the chocolate chips followed by the pecans and then the remaining cookie mixture, repeating if you have further ingredients to use, until it's all layered in the tin and you can no longer see the peanut butter blobs.
- 8 Now cover the entire mixture in condensed milk, make sure you pour into all the edges too so that it is all covered. This will turn to a delicious caramel as it bakes.
- 9 Place on a middle shelf in the oven for 20 minutes. Once it is done it will have a smooth skin and be golden in colour. If any of the condensed milk appears uncooked, leave in the oven and check every 2–3 minutes until completely cooked.
- 10 Take out of the oven and resist the urge to tuck in until completely cool. Cut into squares and drizzle with lots of delicious melted chocolate.
- 11 Make a cup of tea and enjoy!

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