



Chocolate Chip Salted Caramel Bars

makes 8 squares

1 cup and 1 Tablespoon cups all-purpose flour
1/4 teaspoon salt
1/4 teaspoon baking soda
6 tablespoons butter, melted and cooled to room temperature
1/2 cup light brown sugar
1/4 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
1 cup chocolate chips
5 ounces caramel candy squares, unwrapped
1 1/2 tablespoons heavy cream
Sea salt, for sprinkling over caramel and bars

Preheat oven to 325 degrees.

Lightly grease an 8 inch square baking pan with nonstick cooking spray and set aside.

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

In the bowl of a stand mixer or with an electric mixer, mix the melted butter and sugars together until combined. Add the egg and vanilla extract and mix until smooth. Slowly add the dry ingredients and mix on low, just until combined. Stir in the chocolate chips.

In a large microwave safe bowl, combine the caramels and heavy cream. Microwave caramels on High until caramels are melted, stirring every 20 seconds.

This will take about a minute, depending on your microwave.

Divide the cookie dough in half. Press half of the cookie dough into the prepared pan, smoothing the top with the spatula. Pour hot caramel over the cookie dough. Sprinkle caramel with sea salt. Drop spoonfuls of cookie dough over the caramel and spread dough with a spatula until the caramel is covered. Sprinkle the bars with additional sea salt.

Bake cookie bars for 20 minutes or until the top of the bars are light golden brown and the edges start to pull away from the pan. Cool bars on a wire rack to room temperature.

Cut bars into squares and serve.