

Salted Caramel Blondie Bars

Yield: 12 bars

Ingredients:

1 cup (2 sticks) unsalted butter, softened
1 cup brown sugar, packed
½ cup granulated sugar
2 large eggs
1 teaspoon pure vanilla extract
1 teaspoon kosher salt
1 teaspoon baking soda
2 ½ cups all-purpose flour
1 ½ cups salted caramel chips (Trader Joe's sells these seasonally)
½ cup sweetened condensed milk
1 teaspoon flaked sea salt



Steps

- Step 1: Preheat oven to 350°F. Line a 9" x 13" baking pan with with parchment paper so that there is an overhang of paper.
- Step 2: Combine the butter, brown sugar, and white sugar in the bowl of an electric mixer and beat until light and fluffy, about 2 minutes. Add the eggs, vanilla, salt, and baking soda. Mix well, then scrape down the sides of the bowl with a spatula.
- Step 3: Turn the speed to low and add the flour and mix on low speed until the flour disappears.
- Step 4: Press half of the dough into the prepared pan spreading it out evenly. Spread the sweetened condensed milk over the dough and sprinkle the caramel chips evenly on top. Drop the remaining cookie dough on top trying to cover most of the chips/milk mixture. Sprinkle the top with sea salt.
- Step 5: Bake until golden brown around the edges and the middle of the pan is set (use a toothpick inserted in the center. If it's still wet then the bars are not ready. This should take about 25 - 30 minutes.
- Step 6: Let cool a bit in the sheet pan before lifting the parchment paper out. Allow to fully cool on counter before cutting into squares. Store in an airtight container for up to 3 days.