Caramel Snickerdoodle Bars

Makes 12 Pieces

Cookie Dough Ingredients

1 cup (2 sticks) unsalted butter, melted

2 cups brown sugar, packed

2 large eggs, at room temperature

2 teaspoons pure vanilla extract

2 ½ cups all-purpose flour

2 teaspoons baking powder

1 teaspoon sea salt

Mix together: ¼ cup sugar and 3 teaspoons ground cinnamon and set aside

Topping Ingredients

1 can (13.4 ounces) dulce de leche

12 ounces white baking chocolate, chopped

⅓ cup heavy cream

1 tablespoon light corn syrup

Directions

- Line a square 8x8 baking dish with parchment paper ensuring the ends are hanging over the sides by one inch. Preheat the oven to 350°F.
- In a large bowl, cream butter and brown sugar until light and fluffy. Beat in the eggs and vanilla.
- In another bowl, whisk flour, baking powder and salt. Add the dry ingredients into the wet ingredients and mix until well combined.
- Spread mixture evenly into the prepared pan. Sprinkle 2 tablespoons of the cinnamon sugar mixture over the top of the dough and bake for 25-30 minutes (or until the edges are light brown). Cool completely in the pan on a wire rack.
- Spread the dulce de leche over the cooled cookie pan. Freeze to set up the caramel.
- In a small saucepan, combine the white chocolate, heavy cream and corn syrup and stir over low heat until smooth. Cool slightly.
- Remove the cookie pan from freezer and spread white chocolate over the dulce de leche. Sprinkle the top with the remaining cinnamon sugar. Refrigerate, covered, for at least 1 hour. Remove the cookie from the pan using the parchment paper sides. Cut into bars. Refrigerate leftovers.