

Salted Caramel Butter Bars

Prep Time: 15 minutes

Cook Time: 45 Minutes

Description: Buttery, Soft Crumb Bars filled with salted caramel

Ingredients:

- 2 Cups (4 Sticks) unsalted butter, softened
- 1 cup white sugar
- 1 ½ cups powdered sugar
- 1 Tbsp vanilla extract
- 4 cups all-purpose flour, plus 2 Tbsp
- 1 (11.5 oz) jar salted caramel sauce (I like Smucker's Brand Simple Delights, but Trader Joe's Fleur de Sel is great, too!)
- Sea salt

Instructions:

- Preheat oven to 325 degrees F. Line 13x9 inch baking pan with foil, extending the sides of the foil over the edges of the pan. Spray the foil liberally with cooking spray and set aside.
- In the bowl of the stand mixer fitted with the paddle attachment, beat together the butter and sugar until creamy and fluffy, about 2 minutes. Beat in the powdered sugar and vanilla. Lastly, beat in the four (4) cups of flour until a soft dough has formed. Press HALF of the dough evenly into the bottom of the prepared pan. Refrigerate the remaining dough.
- Bake the crust for 15 minutes. Remove from the oven but keep the oven on. In a small bowl, combine the caramel sauce and remaining 2 Tbsp flour until blended. Pour the caramel mixture evenly into the crust, then crumble the remaining dough on the top to cover the caramel layer. Sprinkle lightly with sea salt, and remember there's salt in the caramel sauce, too).
- Return to the oven and continue baking for an additional 25-30 minutes or until golden brown and the caramel is bubbly. Cool completely before cutting into squares