



Salted Caramel Chocolate Sugar Cookie Bars



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Introduction

If you are looking for a decadent dessert to satisfy your sweet tooth, these Salted Caramel Chocolate Sugar Cookie Bars are the perfect treat. Combining the rich flavors of chocolate and caramel, these bars deliver a chewy texture and a delightful sweetness, topped with a hint of sea salt for the perfect balance. They make for an indulgent dessert that's easy to prepare and sure to impress your family and friends.

Detailed Ingredients with measures

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- 2 large eggs
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chocolate chips
- 1 cup caramel sauce
- Sea salt for topping

Prep Time

20 minutes



Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 45 minutes

Yield: 12-16 bars



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 350°F (175°C). Prepare a 9×13 inch baking dish by lining it with parchment paper, allowing some overhang for easy removal later.

Cream the Butter and Sugar

In a large mixing bowl, use a hand mixer or stand mixer to cream together $\frac{1}{2}$ cup of softened butter and 1 cup of granulated sugar until light and fluffy.

Add the Egg and Vanilla

Mix in 1 large egg and 1 teaspoon of vanilla extract until fully combined.

Combine Dry Ingredients

In a separate bowl, whisk together $\frac{1}{2}$ teaspoon of baking powder, $\frac{1}{2}$ teaspoon of baking soda, $\frac{1}{4}$ teaspoon of salt, and 2 cups of all-purpose flour.

Mix Dry and Wet Ingredients

Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Do not overmix.

See also [Crispy Air Fryer Chickpeas Recipe](#)

Spread the Dough

Spread the cookie dough evenly into the prepared baking dish, using a

spatula to smooth the top.

Bake the Cookie Base

Bake in the preheated oven for 18-20 minutes or until the edges begin to turn golden brown. Allow to cool in the pan.

Prepare the Caramel

While the cookie base is cooling, prepare the salted caramel. In a saucepan over medium heat, combine $\frac{1}{4}$ cup of granulated sugar and cook until it melts and turns amber in color, stirring constantly.

Add Cream and Salt

Once melted, carefully add $\frac{1}{4}$ cup of heavy cream and $\frac{1}{4}$ teaspoon of sea salt to the pan. Whisk until smooth.

Pour Caramel Over Cookie Base

Drizzle the salted caramel over the cooled cookie base, spreading it evenly across the top.

Prepare the Chocolate Topping

Melt 1 cup of semi-sweet chocolate chips in a microwave-safe bowl in 30-second intervals, stirring until completely smooth.

Spread the Chocolate

Pour the melted chocolate over the caramel layer and spread it out evenly.

Chill the Bars

Allow the bars to cool at room temperature for a bit, then place them in the refrigerator for at least 2 hours to set.

Cut and Serve

Once set, use the parchment paper to lift the bars out of the baking dish. Cut into squares and serve.

Notes**Storage Tips**

Store any leftover cookie bars in an airtight container at room temperature for up to 3 days, or in the fridge for longer freshness.

Freezing Instructions

These bars can be frozen for up to 2 months. Wrap them tightly in plastic wrap and place them in a freezer-safe container.

See also [Delicious Turon: Filipino Fried Banana Rolls Recipe](#)

Customization Options

Feel free to customize the chocolate used in the recipe to match your taste preferences; dark chocolate or milk chocolate can be used as substitutes.

Serving Suggestions

For an extra touch, consider serving the cookie bars with a scoop of vanilla ice cream or a drizzle of additional caramel on top.



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Cook techniques

Chilling the dough

Chilling the cookie dough before baking helps prevent the cookies from spreading too much, ensuring a thicker, chewier texture.

Baking at the right temperature

Baking the cookie bars at the appropriate temperature ensures even cooking and helps achieve that perfect gooey center.

Layering caramel

Pouring caramel between layers of cookie dough creates a delicious, gooey filling that enhances the flavor profile.

Using parchment paper

Lining the baking pan with parchment paper makes it easier to remove the bars after baking and helps in clean-up.

Allowing to cool

Letting the cookie bars cool completely before cutting helps maintain their shape and texture.

FAQ

Can I use store-bought caramel sauce?

Yes, store-bought caramel sauce can be used for convenience, but homemade caramel offers superior flavor.

How should I store leftover cookie bars?

Store the cookie bars in an airtight container at room temperature or in the refrigerator for longer freshness.

Can I freeze these cookie bars?

Yes, these cookie bars can be frozen. Wrap them tightly and store in a freezer-safe container for up to 3 months.

What can I substitute for butter?

You can use margarine or a vegan butter alternative, but keep in mind the flavor and texture may vary.

How do I make them gluten-free?

Replace all-purpose flour with a gluten-free flour blend for a gluten-free version of these cookie bars.

See also Taco Potato Casserole



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Conclusion

These Salted Caramel Chocolate Sugar Cookie Bars are a delightful treat that perfectly balances sweetness and a hint of saltiness. The combination of rich chocolate, smooth caramel, and a buttery cookie base makes them a must-try dessert. Their soft and chewy texture, along with the lovely presentation, makes these bars perfect for any occasion, whether it is a family gathering, a celebration, or simply a sweet indulgence for yourself.

More recipes suggestions and combination

Chocolate Chip Cookie Bars

A classic dessert with a chewy texture and an abundance of chocolate chips, perfect for any chocolate lover.

Peanut Butter Swirl Brownies

Rich and fudgy brownies with a creamy peanut butter swirl that adds a nutty richness to every bite.

Caramel Pecan Pie Bars

A gooey caramel filling topped with pecans on a buttery crust for a taste reminiscent of traditional pecan pie.

Snickerdoodle Cookie Bars

Soft and cinnamon-sugar coated bars that bring the cozy flavors of snickerdoodles into a sliceable form.

Oreo Cookie Crumble Bars

Decadent layers of creamy filling and crushed Oreo cookies combined with a cookie base for a crunchy, chocolaty treat.

Berry Bliss Cheesecake Bars

Creamy cheesecake with a berry topping sits atop a sweet cookie crust for a refreshing dessert option.

Mint Chocolate Chip Cookie Bars

The refreshing flavor of mint combined with rich chocolate makes these bars a delightful, cool treat.





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