



# **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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