

# SALTED CARAMEL BUTTERY CRUMB BARS

- **Yield:** one 8x8 pan, 9 to 12 generous squares
- **Prep Time:** 10 minutes
- **Cook Time:** about 50 minutes, divided
- **Total Time:** 3+ hours, for cooling

## INGREDIENTS:

- 1 cup unsalted butter (2 sticks), softened
- 3/4 cup confectioners' sugar
- 1/2 cup granulated sugar
- 1 tablespoon vanilla extract
- 2 cups all-purpose flour
- heaping 1/2 cup salted caramel sauce ([homemade](#) or storebought, or regular caramel sauce) + more for drizzling



## DIRECTIONS:

1. Preheat oven to 325F. Line an 8-by-8-inch baking pan with aluminum foil, spray with cooking spray; set aside.
2. To the bowl of a stand mixer fitted with the paddle attachment (or large mixing bowl and electric mixer) combine the butter, sugars, and beat on medium-high speed until creamed, fluffy, and well combined, about 3 minutes.
3. Stop, scrape down the sides of the bowl and add the vanilla and beat on medium-high speed until well combined, about 1 minute.
4. Stop, scrape down the sides of the bowl and add the flour and beat on low speed until just combined, about 1 minute. Dough shouldn't be overly sticky. If yours is sticky (mine was because I baked on a humid day), add 1 to 2 tablespoons flour, or as needed, until dough comes together without feeling sticky, however don't over-do it or dough could become crumbly.
5. Turn out one-third of the mixture out into prepared pan (err on the side of going over one-third if you're eyeballing it and unsure), pressing and hard-packing it with your fingers to form a smooth, even crust layer. Bake for 20 minutes. While crust bakes, refrigerate remaining two-thirds of dough.
6. After 20 minutes, remove pan from oven, and evenly pour heaping half cup salted caramel over crust.
7. Evenly crumble reserved dough over the top (it looks like a lot but some sinks down into the caramel layer while baking).
8. Return pan to oven and bake for about 25 to 32 minutes, or until top is barely golden browned and there's subtle signs of caramel bubbling.
9. Remove pan from oven, lightly and evenly drizzle with salted caramel, and place pan on a wire rack to cool for at least two hours before slicing and serving. Bars will keep airtight at room temperature for up to 5 days, or in the freezer for up to 6 months.