

Salted Caramel Bars

Submitted by Cindy Wilson



4 sticks butter; softened
1 ¼ cups powdered sugar
¾ cup sugar
1 ¼ tsp vanilla
4 cups flour
1 jar caramel topping
1 cup chopped pecans (optional)
Sea salt

Preheat oven to 350°.

In a large bowl, cream butter and sugars. Stir in vanilla, then slowly add flour and mix until crumbly. Pat 1/3 of dough into a 9x13 glass baking dish. Bake for 25-28 minutes or until light golden brown.

Pour caramel topping evenly over baked cookie dough. Sprinkle with pecans if desired. Lightly sprinkle with sea salt and crumble remaining dough over top of caramel. Bake 30-32 minutes or until light golden brown. Cool and cut into bars.

