

Salted Caramel Chocolate Chip Cookie Bar

Ingredients:

Salted Butter: 7 $\frac{3}{4}$ oz.

Sugar: 3 $\frac{3}{4}$ oz.

Light Brown Sugar: 7 $\frac{3}{4}$ oz.

Whole Eggs: 2 oz.

Vanilla: 1 tsp.

Iodized Salt: 1 tsp.

Baking Soda: 1 tsp.

Pastry Flour: 1 lb.

Semi-Sweet Chocolate Chips: 12 oz.

Sweetened Condensed Milk: 9 $\frac{1}{4}$ oz.

Caramel Loaf: 6 $\frac{3}{4}$ oz.

Coarse Sea Salt

Step 1: Mix softened butter with granulated and brown sugars until incorporated.

Step 2: Add the eggs, vanilla, salt, and soda. Mix until incorporated. Scrape the sides of the bowl.

Step 3: Add $\frac{1}{2}$ of the flour and mix until incorporated. Scrape the bowl. Add the remaining flour and the chocolate chips. Mix until incorporated.

Step 4: Scale the cookie dough into a greased sheet pan with extenders in place and press the cookie dough into the bottom of the prepared pan.

Step 5: Make Caramel Filling. In a steam pot, combine the sweetened condensed milk and caramel loaf. Set over medium heat and stir until melted.

Step 6: Pour 2 pounds of the caramel mixture over each pressed cookie bottom and spread evenly.

Step 7: Crumble and drop cookie dough evenly on top of the caramel. Bake at 350°F for 20-30 minutes.

Step 8: Sprinkle each cookie bar with 2 tsp. of coarse sea salt.