

Salted Caramel Butter Bars

- 2 cups softened butter
- 1 cup white sugar
- 1 ½ cups powdered sugar
- 1 tbsp vanilla extract
- 4 cups flour
- 1 (11.5 oz) jar salted caramel sauce
- Sea salt

Preheat oven to 325°. Line a 9x13 baking pan with parchment paper.

In medium size bowl, beat together the butter and sugar until creamy and fluffy, about 2 minutes.

Beat in the powdered sugar and vanilla. Add flour and mix until a soft dough has formed.

Press HALF of the dough evenly into the bottom of the prepared pan. Refrigerate the remaining dough.

Bake the crust for 15 minutes. Remove from the oven but keep the oven on.

Pour the caramel evenly into the crust, then crumble the remaining dough on top to cover the caramel layer.

Sprinkle lightly with sea salt, and remember that there's salt in the caramel sauce, too.

Return to the oven and continue baking for an additional 25-30 minutes or until golden brown and the caramel is bubbly. If the middle jiggles a little bit, this is okay - it will continue to cook as it cools

Cool completely, then refrigerate for at least an hour before cutting into squares.