



Caramel Chocolate Chip Shortbread Bars



Buttery shortbread, gooey caramel, mini chocolate chips, and a soft crumb topping make these bars rich, cozy, and perfect for fall baking.



Prep Time:
20 minutes



Bake Time:
45–55 minutes



Pan:
8x8-inch



Oven:
350°F

Ingredients



Shortbread

- 1 cup salted butter, softened
- 1/2 cup granulated sugar
- 3/4 cup powdered sugar
- 1 tbsp vanilla extract
- 2 1/4 cups all-purpose flour
- Pinch of salt



Caramel Filling

- 8 oz soft caramels, unwrapped
- 3 tbsp heavy cream
- 1/4 tsp vanilla extract

For Layering

- Mini chocolate chips
- Flaky sea salt, optional



Instructions



- 1 Preheat oven to 350°F and line an 8x8-inch pan with parchment paper.
- 2 Cream butter, granulated sugar, and powdered sugar until smooth. Mix in vanilla, then add flour and salt until a soft dough forms.
- 3 Press about 2/3 of the dough evenly into the prepared pan. Refrigerate the remaining 1/3 of the dough while the crust bakes.
- 4 Bake crust for 20–25 minutes, until set and lightly golden around the edges. Cool for about 15 minutes.
- 5 Melt caramels with heavy cream in 30-second intervals, stirring until smooth. Stir in vanilla.
- 6 Spread caramel evenly over the crust. Sprinkle with mini chocolate chips and a little flaky sea salt, if desired.
- 7 Crumble the remaining chilled dough over the top.
- 8 Bake another 25–30 minutes, until the topping is lightly golden and the caramel is bubbling around the edges.
- 9 Cool completely before slicing so the caramel can set while staying soft and gooey.



Michelle's Tip



Let the bars cool completely before cutting so the caramel can set while staying wonderfully gooey.



Sweeter Days Ahead ♥



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