



## Salted Caramel Blondies

*Soft, moist blondies with a layer of homemade caramel sauce in the middle.*

yield: 16 blondies

prep time: 30 minutes

total time: 1 hour

### Ingredients:

#### **Blondies:**

- 2 cups all-purpose flour
- 2 tsp. baking powder
- $\frac{1}{2}$  tsp. salt
- 1 cup unsalted butter, melted
- $1\frac{3}{4}$  cups light brown sugar
- 2 eggs
- $1\frac{1}{2}$  tsp. vanilla extract
- sea salt, for sprinkling

#### **Caramel Sauce:**

- $\frac{1}{2}$  cup sugar
- 3 Tbsp. butter
- $\frac{1}{4}$  cup cream
- $\frac{3}{4}$  tsp. sea salt

### Directions:

**Make the caramel sauce:** In a small saucepan, add the sugar in an even layer and heat on medium-high heat. Start to whisk once you can see the sugar melting on the sides. Continue whisking until no more lumps of sugar remain. Stop whisking and let sit, swirling the pan if necessary, until the caramel reaches a reddish-brown color, like a deep amber. Once it is this color, remove from the heat immediately to avoid burning the caramel. Add the butter right away and whisk to combine, being careful of the high volume of bubbling. Carefully add the cream slowly and whisk, still being careful because it will bubble a lot. Add the sea salt and whisk; set aside to cool while making blondies.

**Make the blondies:** Preheat the oven to 350 degrees F. Line a 9x9 inch baking pan with aluminum foil and spray with nonstick cooking spray; set aside. In a medium bowl, whisk together the flour, baking powder, and salt; set aside. Melt the butter in a small heatproof bowl, then transfer to a

large, heatproof bowl (to help it cool before adding the eggs). Add the brown sugar and mix until no lumps remain. Add the eggs and vanilla and mix well. Add the flour mixture and gently fold until no streaks remain.

**Assemble the blondies:** Add half the blondie batter to the pan and spread to make an even layer. Pour the caramel on top evenly. Then, drop the rest of the batter by the spoonful until the top layer is completely covered. I even picked up balls of dough with my hands as if it was really slimy cookie dough, then flattened it a bit, then used it to cover the caramel, which worked very well. Do your best to then spread out the dough gently to make a more even layer.

Bake the blondies for about 30 minutes, or until the top is golden brown and a toothpick inserted in the center comes out with just a thin coating of caramel. Cool the bars on a wire rack to room temperature, then refrigerate for at least 30 minutes to allow the caramel layer to set. Take out of the refrigerator and cut the bars into squares. To help get the bars off the tinfoil, use the sides of the tinfoil to flip the bars over (so the tinfoil faces up), then carefully peel off the tinfoil from the bars. Use your cuts to take apart the squares and place right-side up. Leftovers can be stored at room temperature.

*recipe adapted from: Brown Eyed Baker*