

## Salted Caramel Pretzel Blondies: The Ultimate Sweet & Salty Treat

Salted Caramel Pretzel Blondies



**OVEN**  
**350°F**

**TIME**  
**25-30 min**

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### INGREDIENTS

to create these irresistible Salted Caramel Pretzel Blondies:

For the Salted Caramel Drizzle (optional, but highly recommended for extra caramel goodness): % cup store-bought salted caramel sauce (good quality) ... tsp flaky sea salt (for sprinkling, optional):

### DIRECTIONS

1. Steps for the : Recipe
2. Let's get baking these layers of sweet and salty perfection!
3. Prep : Your Pan and Oven:
4. Preheat your oven to 350°F (175°C). Line a 9x13-inch baking pan with parchment paper, leaving an overhang on the sides for easy removal. Lightly grease any exposed parts of the pan.
5. Combine : Wet Ingredients for Blondies:
6. In a large mixing bowl, whisk together the
7. melted and cooled butter
8. packed light brown sugar
9. until well combined.
10. Add : Eggs and Vanilla:
11. Beat in the
12. one at a time, mixing well after each addition. Stir in the
13. vanilla extract
14. until fully incorporated.
15. Combine : Dry Ingredients:
16. In a separate medium bowl, whisk together the
17. all-purpose flour, baking powder, and salt
18. Combine : Wet and Dry:
19. Gradually add the dry ingredients to the wet ingredients, mixing with a spatula or wooden spoon until just combined. Be careful not to overmix the batter; overmixing can lead to tough blondies.
20. Fold in : Mix-ins:

21. Gently fold in the
22. roughly broken pretzels
23. semi-sweet chocolate chips
24. until evenly distributed throughout the batter.
25. Bake the : Blondies:

## SWAPS & NOTES

**Butter:** Using melted butter gives these blondies their signature chewy texture.

Ensure it's cooled slightly before mixing with eggs and sugar to prevent scrambling.

**Brown Sugar:** Packed light brown sugar is key for the chewiness and caramel notes in the blondie base.

Dark brown sugar can be used for a deeper molasses flavor.

## TIPS FOR SUCCESS

**Don't Overmix:** This is a golden rule for blondies!

Overmixing develops gluten, which can make your blondies tough instead of wonderfully chewy.

**Melted Butter, Cooled:** Ensure your butter is melted but has cooled down a bit before adding it to the sugar and eggs.

If it's too hot, it can "cook" the eggs.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/salted-caramel-pretzel-blondies-the-ultimate-sweet-salty-treat-2/>