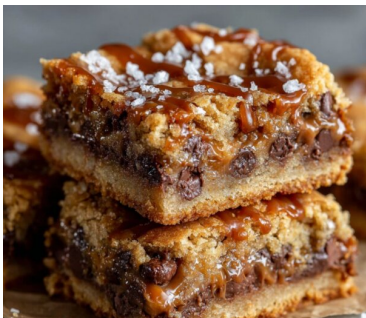


Goopy Salted Caramel Chocolate Chip Cookie Bars (The Perfect Sweet-Salty Dessert)

Salted Caramel Chocolate Chip Cookie Bars: The Dessert That Defines Goopy Perfection!



TIME
15 min

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INGREDIENTS

? Swaps and Notes:

Caramel: If you can't find soft caramel bits, use any good quality, thick caramel sauce. If it's too runny, chill the dough for 15 minutes after spreading the first layer to prevent the caramel from sinking completely.

Chocolate: Try swapping out half the chocolate chips for butterscotch chips or chopped pecans.

Butter: You must use melted butter in this recipe-it provides the structure and chewiness that makes these bars exceptional.

Flour: Use a spoon-and-level method to measure the flour; too much flour will make the bars dry and dense.

? Instructions (The Simple Steps):

Preheat & Prep: Preheat your oven to 350°F (175°C). Line a 9x13-inch baking pan with parchment paper, leaving an overhang on the sides. This will make removing the bars much easier later.

Mix Wet Ingredients: In a large bowl, whisk together the melted butter, granulated sugar, brown sugar, eggs, and vanilla extract until well combined and smooth.

Combine Dry Ingredients: In a separate medium bowl, whisk together the flour, baking soda, and salt.

Make the Dough: Gradually add the dry ingredients to the wet ingredients, mixing only until just combined. Do not overmix. Fold in the chocolate chips.

Layer the Bars: Spread half the cookie dough evenly into the bottom of the prepared 9x13-inch pan.

Add Caramel: Drizzle the 1 cup of caramel sauce or scatter the caramel bits over the bottom layer of dough.

Top Layer: Take the remaining cookie dough and crumble or gently press it over the caramel layer. It doesn't need to be perfect-some caramel peeking through is a good thing!

Bake: Bake for 25-30 minutes, or until the edges are set and golden brown. The center should still look slightly soft-that's the secret to that ultimate gooey texture.

Salt and Cool: Immediately after removing the pan from the oven, sprinkle the top generously with sea salt flakes. Let the bars cool completely (at least 2 hours) before slicing. This is the hardest part, but it ensures clean cuts and a truly set structure.

? **Tips for Success:**

Underbake for Gooeyness: If you prefer bars that are extra soft and gooey, bake them for closer to 25 minutes. They will look slightly undone in the center, but they will finish setting as they cool.

Parchment Paper is a Must: Don't skip lining the pan! It prevents sticking and allows you to easily lift the entire slab of cooled bars out for slicing.

Cool Completely: Slicing the bars while warm will result in a messy, crumbly experience. For perfect squares, wait until they are completely cooled. You can even stick the pan in the fridge for 30 minutes to speed up the setting process.

Caramel Prep: If using caramel bits, melt them slightly in the microwave (about 30 seconds) before scattering them on the dough for easier spreading.

? **Serving Suggestions and Pairings:**

Ice Cream: A warm square with a scoop of premium vanilla bean ice cream is dessert heaven.

Drizzles: Add an extra drizzle of melted chocolate or warm caramel sauce just before serving.

Beverages: Pair a square with a glass of cold milk, or for a sophisticated adult treat, serve with an espresso or a cocktail like a classic margarita. You can find my recipe for a great classic margarita recipe: easy and delicious.

? **Nutritional Information Per Serving:**

? **Storage and Leftover Tips:**

Room Temperature: Store leftover bars in an airtight container at room temperature for up to 3 days.

Refrigerated: They will last up to 5 days in the refrigerator, though the texture may firm up slightly.

Freezing: For long-term storage, slice the cooled bars and place them in a single layer in a freezer-safe container. You can layer them with parchment paper to prevent sticking. They will last for up to 3 months. Thaw at room temperature.

Reheating: A 10-15 second zap in the microwave will bring back that glorious gooey texture if you enjoy them warm!

? More Recipes You Will Love:

For the ultimate chocolate fix, try my recipe for these chocolate chip cookie dough brownie bombs are my favorite sweet obsession.

If you need a quick, no-bake option while the cravings hit, this edible cookie dough is my favorite no-bake treat for late night cravings is your answer.

Hosting a party? You can't go wrong with this brownie batter dip is my favorite no-bake dessert for instant chocolate cravings.

And if you're looking for a seasonal take on a bar dessert, be sure to bookmark these pecan pie bars are my favorite make-ahead holiday dessert.

DIRECTIONS

- 1.** Prep : Time: 15 minutes | Bake Time: 25-30 minutes | Yield: 20 bars
- 2.** Preheat & : Prep: Preheat your oven to 350°F (175°C). Line a 9x13-inch baking pan with parchment paper, leaving an overhang on the sides. This will make removing the bars much easier later.
- 3.** Mix : Wet Ingredients: In a large bowl, whisk together the melted butter, granulated sugar, brown sugar, eggs, and vanilla extract until well combined and smooth.
- 4.** Combine : Dry Ingredients: In a separate medium bowl, whisk together the flour, baking soda, and salt.
- 5.** Make the : Dough: Gradually add the dry ingredients to the wet ingredients, mixing only until just combined. Do not overmix. Fold in the chocolate chips.
- 6.** Layer the : Bars: Spread half the cookie dough evenly into the bottom of the prepared 9x13-inch pan.
- 7.** Add : Caramel: Drizzle the 1 cup of caramel sauce or scatter the caramel bits over the bottom layer of dough.
- 8.** Top : Layer: Take the remaining cookie dough and crumble or gently press it over the caramel layer. It doesn't need to be perfect-some caramel peeking through is a good thing!
- 9.** Bake: Bake for 25-30 minutes, or until the edges are set and golden brown. The center should still look slightly soft-that's the secret to that ultimate gooey texture.
- 10.** Salt and : Cool: Immediately after removing the pan from the oven, sprinkle the top generously with sea salt flakes. Let the bars cool completely (at least 2

hours) before slicing. This is the hardest part, but it ensures clean cuts and a truly set structure.

11. ? Tips for Success: Underbake for Gooeyness: If you prefer bars that are extra soft and gooey, bake them for closer to 25 minutes. They will look slightly undone in the center, but they will finish setting as they cool.
12. Parchment : Paper is a Must: Don't skip lining the pan! It prevents sticking and allows you to easily lift the entire slab of cooled bars out for slicing.
13. Cool : Completely: Slicing the bars while warm will result in a messy, crumbly experience. For perfect squares, wait until they are completely cooled. You can even stick the pan in the fridge for 30 minutes to speed up the setting process.
14. Caramel : Prep: If using caramel bits, melt them slightly in the microwave (about 30 seconds) before scattering them on the dough for easier spreading.
15. ? Serving Suggestions and Pairings: These bars are spectacular on their own, but if you want to elevate the dessert experience, try these pairings:
16. Ice : Cream: A warm square with a scoop of premium vanilla bean ice cream is dessert heaven.
17. Drizzles: Add an extra drizzle of melted chocolate or warm caramel sauce just before serving.
18. Beverages: Pair a square with a glass of cold milk, or for a sophisticated adult treat, serve with an espresso or a cocktail like a classic margarita. You can find my recipe for a great classic margarita recipe: easy and delicious.
19. ? Nutritional Information Per Serving: (Based on 20 servings in a 9x13 pan. This is an estimate.)
20. Export to : Sheets
21. ? Storage and Leftover Tips: Room Temperature: Store leftover bars in an airtight container at room temperature for up to 3 days.
22. Refrigerated: They will last up to 5 days in the refrigerator, though the texture may firm up slightly.
23. Freezing: For long-term storage, slice the cooled bars and place them in a single layer in a freezer-safe container. You can layer them with parchment paper to prevent sticking. They will last for up to 3 months. Thaw at room temperature.
24. Reheating: A 10-15 second zap in the microwave will bring back that glorious gooey texture if you enjoy them warm!
25. ? More Recipes You Will Love: If you're a fan of rich, satisfying desserts that are simple to prepare, you'll definitely want to check out these other favorites:

SWAPS & NOTES

Unsalted Butter (melted) 1 cup (2 sticks) Gives a richer, deeper flavor.

Granulated Sugar 1 cup Light Brown Sugar, packed 1 cup Essential for chewiness and moisture.

Large Eggs 2 Vanilla Extract 2 tsp Use the best quality you have!

All-Purpose Flour 3 cups Baking Soda 1 tsp Salt % tsp Adjust if using salted butter.

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/goeey-salted-caramel-chocolate-chip-cookie-bars-the-perfect-sweet-salty-dessert/>