

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

If you're the kind of dessert lover who's always torn between salty and sweet, these



OVEN  
**350°F**

TIME  
**30 min**

PRINT  
**Recipe Card**

SAVE  
**PDF**

### INGREDIENTS

- 1 cup (2 sticks) unsalted butter, melted
- 1½ cups light brown sugar, packed
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 cup crushed pretzels (plus more for topping)
- 1 cup caramel bits or chopped soft caramels
- Flaky sea salt, for sprinkling

### DIRECTIONS

1. Preheat oven: Set oven to 350°F. Line a 9x13-inch baking dish with parchment paper and lightly grease.
2. Mix wet ingredients: In a large bowl, whisk together melted butter and brown sugar. Add eggs and vanilla, mixing until smooth.
3. Add dry ingredients: Stir in flour, baking powder, and salt until just combined-don't overmix.
4. Fold in the goodies: Gently stir in crushed pretzels and caramel bits.
5. Spread & top: Pour batter into the pan and smooth it out. Press extra pretzel pieces on top and sprinkle with flaky sea salt.
6. Bake: Bake for 25-30 minutes, or until edges are golden and center is just set. A toothpick should come out with a few moist crumbs.
7. Cool & slice: Let cool completely in the pan before slicing into bars.

### SWAPS & NOTES

& Swaps Butter: Melted butter gives blondies their signature dense, chewy texture.

Brown sugar: Light brown sugar adds moisture and a rich, caramel-like sweetness.

Dark brown sugar can be used for deeper flavor.

Pretzels: Use mini twists or rods-crushed roughly so there's a mix of pieces and crumbs.

### TIPS FOR SUCCESS

Don't overbake-these blondies are best when a little underdone in the center.

Use parchment paper for easy lifting and clean slicing.

Add a drizzle of melted chocolate or caramel on top for extra flair.

For thicker bars, bake in a 9x9-inch pan and add 5-10 minutes to the baking time.

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

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