



## **Caramel Crumb Bars**

*Beyond delicious buttery crusted creamy caramel streusel bars*

### **Cookie Dough:**

8 ounces (2 sticks) unsalted butter, softened

1/2 cup sugar

1/4 teaspoon salt

1 teaspoon vanilla extract

2 1/2 cups all-purpose flour

(spoon flour into dry-measure cup and level off), divided

### **Filling:**

4 tablespoons unsalted butter

1 tablespoon light corn syrup

4 tablespoons dark brown sugar, firmly packed

One 14-ounce can sweetened, condensed milk

**Before Starting:** Use One 9 x 13 x 2-inch pan, buttered and lined, bottom and sides, with buttered parchment or foil  
Set a rack in the lowest level of the oven and preheat to 350 degrees F.

**Prepare Dough:** Beat the butter with the sugar and salt in an electric mixer with the paddle attachment on medium speed, until soft and light, 2 or 3 minutes. Beat in the vanilla.

**Add Dry Ingredients:** On lowest speed, beat in 2-1/4 cups of the flour, scraping bowl and beater with a rubber spatula and continuing to mix until the dough is smooth.

**Press Dough into Pan:** Remove the bowl from the mixer and scrape 3/4 of the dough into the prepared pan. Press the dough down evenly, without compressing it too much, with the palm of your hand. Chill the dough-lined pan.

**Prepare Crumb Mixture:** Work the remaining 1/4 cup flour into the remaining dough with your fingertips, so that it forms 1/8 to 1/4-inch crumbs. Set aside at room temperature.

**Prepare Filling:** Bring the butter, corn syrup and sweetened, brown sugar, condensed milk to a simmer in a medium saucepan, stirring occasionally. Allow the mixture to boil gently until it starts to thicken. Pour the filling into a stainless-steel bowl to cool for 5 minutes.

**Add Filling and Crumb Mixture:** Remove the dough-lined pan from the refrigerator and scrape the filling onto the dough, using a small offset spatula to spread the filling evenly on the dough. Scatter the crumb mixture on the filling.

**Bake Bars:** Bake in 350 degrees F oven until the filling is bubbling gently and is a deep caramel color and the dough and crumb topping are baked through, about 30 minutes.

**Cutting Bars:** Cool in the pan on a rack. Lift the slab of baked dough out of the pan to a cutting board before it has cooled completely and cut the slab into 2-inch squares.

**Storage:** Keep these at room temperature if you are serving them within a day. If not, wrap and freeze and make sure to defrost and bring to room temperature before serving.

**Yield:** Makes one 9 x 13 x 2-inch pan of cookies, about 24 2-inch squares

**Recipe from:** The Modern Baker (DK Publishing, 2008) by Nick Malgieri

**Heartwarming Story:** If Nick Malgieri had to choose one cookie above all others, it would be this one. The buttery dough and creamy caramel filling complement each other perfectly.

**About the Recipe:** Caramels bring back so many wonderful memories. Matched with crispy butter-rich crumb crust and topped with crunchy streusel crumbs, these little bars are beyond delicious.