THE J.M. SMUCKER Co

Sweet & Salty Chocolate Caramel Squares

Prep Time	Cook Time	Serves	Difficulty
20 mins	30 mins	36	N/A

Ingredients

- 2 cups (500 mL) **Five Roses®** All Purpose Bleached White Flour

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- 1/2 tsp (2 mL) baking soda
- 3/4 cup (175 mL) butter, melted
- 1/2 cup (125 mL) packed brown sugar
- 1/2 cup (125 mL) granulated sugar
- 2 eggs
- 2 tsp (10 mL) vanilla extract
- 10 oz (300 g) chopped classic milk chocolate, divided
- 1 can (300 mL) **Eagle Brand®** Dulce de Leche Caramel Flavoured Sauce
- 1 tsp (5 mL) sea salt, divided

Directions

Step 1:

Preheat oven to 350°F (180°C). Line a 9” (23 cm) square baking pan with parchment paper, overlapping the sides for easy removal.

Step 2:

Combine flour and baking soda in a medium bowl.

Step 3:

Beat, in a large bowl, using an electric mixer, butter and sugars until just combined. Add eggs and vanilla and mix until smooth. Add flour and baking soda and mix on low, until dough is formed. Stir in half of chocolate (150 g).

Step 4:

Bring caramel flavoured sauce to a boil over medium heat in a medium saucepan. Stir constantly, cook 5 minutes. Remove from heat.

Step 5:

Divide dough in half.

Step 6:

Press half into prepared pan. Spread thickened caramel flavoured sauce over dough. Sprinkle with 1/2 tsp (2 mL) sea salt. Drop remaining dough over caramel flavoured sauce and spread until covered.

Step 7:

Bake in preheated oven for 25 to 30 minutes or until light golden brown. Melt reserved chocolate (150 g) and pour evenly on top of bars. Sprinkle with remaining 1/2 tsp (2 mL) sea salt. Let cool on rack. Cut into squares.

Try replacing milk chocolate with classic dark chocolate.

To melt chocolate, bring 1-2” (2.5 cm-5 cm) of water to a boil in a medium saucepan. Place chocolate in heat proof bowl and place bowl over boiling water. Ensure bottom of bowl does not touch the water. Remove saucepan from heat. Let stand 3-5 minutes and stir.

Complement the rich taste of these delicious treats with the smooth yet bold flavour of **Folgers**® Black Silk® Coffee.

Images

