



Caramel Bar

always bring these caramel bars as a dessert to potluck parties and they have always been a hit! Just the rights sweetness, soft, and nutty – best paired with coffee or tea!

Recipes

- 156 grams (1 1/4 cup) bleached all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 227 grams (1 cup) unsalted butter
- 250 grams (1 3/4 cup) light brown sugar
- 3 pieces large eggs
- 1 teaspoon vanilla extract
- 1/2 cup cashew nuts, chopped

Steps:

1. Preheat oven to 350F/ 180C. Line the bottom of an 9 x 13-inch baking pan with parchment paper and grease and flour the sides.
2. In a large mixing bowl, whisk together the flour, baking soda, and salt. Set aside.
3. In a medium saucepan, melt butter over low heat. Add the brown sugar and mix until combined.
4. Pour the batter into the prepared pan.
5. Sprinkle top with chopped cashew nuts. Bake for 20-25 minutes or until a toothpick/ cake tester inserted into the centre of the bar comes out clean.
6. Cool completely before cutting them.