

Gluten Free Chocolate Chip Caramel Bars



Added Ingredients:

Caramel Topping

Directions:

- 🍪 Prepare entire mix of Chocolate Chip Cookie Dough according to package directions.
- 🍪 Refrigerate dough for at least 4 hours, or overnight.
- 🍪 Preheat oven to 350°F.
- 🍪 Grease and lightly flour an 8" x 8" baking pan.
- 🍪 Divide dough in ½. Chunk small pieces of dough into baking dish until you have the pan filled with half of your dough.
- 🍪 Press dough flat and even with greased hands.
- 🍪 Spread Caramel Topping (as much as you want) evenly over flattened cookie dough.
- 🍪 Repeat placing small dough chunks on top of caramel.
- 🍪 With greased hands pat down and even out cookie dough chunks.
- 🍪 Bake in preheated oven for 30-35 minutes, or until toothpick comes out clean.
- 🍪 Cool on wire rack before cutting into bars. Makes 12 bars, (or more, if cutting into smaller pieces).

Optional Toppings: While cookie bars are still warm in pan, dilute leftover caramel topping with a little coconut oil, (or oil of your choice) until you get it to drizzling consistency. Drizzle over bars while still slightly warm and before cutting. At this time, you may also wish to sprinkle crushed nuts over the caramel drizzle so the nuts stick to the sauce. More options...Drizzle chocolate sauce over bars. Allow drizzle to set before cutting into bars. Anything thick and spreadable, like Nutella, can be substituted for the caramel filling.