Cinnamon Caramel Swirl Bars

Description

They are chewy and gooey and absolutely full of cinnamon flavor. They were almost a little apple-y tasting, but I think that's just because I'm so used to associating cinnamon and caramel with apple pie? Everyone else who ate them thought the same thing, though. Weird, man.

Summary

Yield: 1
Prep Time: 1 hour

Cinnamon Caramel Swirl Bars

Category: Desserts
Cuisine: American

Ingredients

- 1 1/2 cup flour
- 2 tsps baking powder
- 2 tsp McCormick Roasted Saigon Cinnamon
- 1/4 tsp salt
- 1 1/2 cup packed brown sugar
- 1/2 cup Butter Melted
- 2 eggs
- 1 tbsp vanilla
- 1 pkg 14 ozs. carmels unwrapped
- 1/4 cup whole milk

Instructions

Preheat oven to 350°F.

Cinnamon Caramel Swirl Bars

Mix flour, baking powder, cinnamon and salt in medium bowl. Set aside.

Mix brown sugar, butter, eggs, and vanilla in a large bowl until well blended.

Add the dry ingredients to the wet and mix well.

Reserve 1 cup of the batter.

Spread remaining batter into lightly greased foil-lined 13x9-inch baking pan.

Bake 15 minutes or until firm.

In a small sauce pan set over low-medium heat, heat the caramels and milk, stirring often, for 2 to 3 minutes or until caramels are completely melted.

Cool 5 minutes or until slightly thickened.

Pour over baked layer in pan, spreading to within 1/2 inch of edges.

Drop reserved 1 cup batter by spoonfuls over caramel layer.

Cut through batter with knife several times for marble effect.

Bake 15 to 20 minutes longer or until center is set.

Cool in pan on wire rack. Lift from pan. Cut into bars.