

Cheesecake Caramel Toffee Chocolate Chip Cookie Bars

Ingredients

For the Cookie Dough Portion –

1 cup (2 sticks) unsalted butter, softened

1 cup brown sugar

1/2 cup granulated sugar

2 teaspoons vanilla extract

3/4 teaspoon salt

1 egg

1 teaspoon baking soda

2 cups all-purpose flour

2/3 cup chocolate chips (mine were mini chips)

1/3 cup caramel bits

1/3 cup toffee bits

For the Cheesecake Portion –

1 8-oz. cream cheese, room temperature

1/2 cup sugar

1 egg

1/2 teaspoon vanilla

Directions

Preheat oven to 350 degrees.

Prep a 9 x 13 pan by lining it with parchment paper. Set aside.

Cream together the butter, sugars, salt and vanilla. Beat in the egg, then the baking soda and flour.

Stir in the chocolate chips, caramel bits and toffee pieces.

Divide mixture in half. Spread half of the dough evenly into the prepared pan. I use my fingers to do this. Set aside.

In a medium bowl, cream together the cream cheese and white sugar until fully blended. Beat in the egg and vanilla. Mix until completely smooth.

Pour and spread cheesecake layer over the pressed cookie dough layer.

Using your hands, press pieces of the remaining dough into flat discs. Lay on top of the cheesecake layer. You don't have to have the entire cheesecake layer totally covered. In fact, leaving a bit of the cheesecake layer peeking through in spots looks good once the bars bake and cool.

Bake for 20 – 30 minutes or until the bars are cooked through and top is lightly brown.

Allow to cool completely before removing from pan by way of the parchment paper.

Once cooled and removed from pan, cut into twelve equal bars.

Store in refrigerator.

NOTE: If you use the caramel bits in this recipe, allow the bars to come almost to room temperature (after refrigerating) prior to serving. The caramel bits harden up a bit in the

fridge.

Source: [Allrecipes.com](https://www.allrecipes.com)