



## Salty Caramel Cheesecake Bars

INGREDIENTS: (makes 24 cheesecake squares)

Crust:

- 3 cups of finely crushed pretzels
- 2 Tablespoons of sugar
- 1 stick (1/2 cup) of butter

Cheesecake:

- 3 packages of cream cheese (8 oz.), softened to room temperature.
- 1 cup sugar
- 3 eggs
- 2 teaspoons of vanilla
- 1 can (13.4 oz) of Nestle La Lechera Dulce de Leche (or 1 cup of your own)

Topping:

- 1 bag (10 oz.) Nestle Dark Chocolate Morsels.
- 12 Tablespoons of butter

DIRECTIONS:

- Preheat oven to 325F degrees.
- Make crust by combining crushed pretzels, butter and sugar together and pressing into a greased 9x13 pan.
- Bake at 325F for about 10 minutes. Cool completely.
- In a large bowl, cream together sugar with cream cheese.
- Add eggs, one at a time, beating on low speed between each one.
- Add vanilla and 1/2 of the can (about 1/2 cup) of Dulce de Leche.
- Beat on medium until completely combined.
- Pour cheesecake over cooled crust and bake at 325F for 45 minutes. (Until center is set)
- Cool at room temperature.
- Carefully spread remaining Dulce de Leche over the top of the cooled cheesecake.
- Melt 12 Tablespoons of butter with dark chocolate chips until smooth.
- Pour over top, carefully spreading chocolate to cover entire cheesecake.
- Carefully set pretzels on top of chocolate. Each one will be in the center of one piece when it is cut, so place them according to how big you want your pieces.
- Lightly sprinkle with coarse salt.
- Refrigerate overnight.
- Before serving, allow cheesecake to warm a little and then using a sharp knife, cut into squares with a pretzel centered in each.
- Enjoy!