



## Dulce De Leche Bars

Dulce de leche is Spanish for “sweet milk”. These moist bars use a sweet, caramel-like syrup that makes them rich.

**10 min.** **1:05**  
prep time total time

**32 bars**

### Bar

- 1/2 cup** LAND O LAKES® Butter, softened
- 1 cup** firmly packed brown sugar
- 1 1/4 cups** all-purpose flour
- 3/4 cup** dulce de leche ice cream syrup\*
- 4** eggs
- 2 teaspoons** vanilla

### Frosting

- 1/4 cup** LAND O LAKES® Butter
- 2 cups** powdered sugar
- 1 teaspoon** vanilla
- 2 to 3 tablespoons** milk

## Directions

Heat oven to 350°F. Combine butter and brown sugar in large bowl. Beat at medium speed, scraping bowl often, until creamy. Reduce speed to low; add flour, syrup, eggs and vanilla. Beat until well mixed.

Pour batter into lightly greased 13x9-inch baking pan. Bake for 25 to 27 minutes or until toothpick inserted in center comes out clean. Cool completely.

Melt 1/4 cup butter in 1-quart saucepan over medium heat. Continue cooking, stirring constantly, until butter just starts to turn golden (5 to 6 minutes). (Butter will get foamy and bubble.) Remove from heat. Cool completely.

Combine browned butter, powdered sugar and 1 teaspoon vanilla in small bowl. Beat at medium speed, gradually adding enough milk for desired spreading consistency. Spread over bars. Cut into bars.

\*Substitute caramel ice cream topping.

## Nutrition Facts (1 bar)

Calories: 140      Fat: 5g  
Cholesterol: 40mg      Sodium: 55mg  
Carbohydrates: 22g      Dietary Fiber: 0g  
Protein: 2g

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