

## Caramel Shortbread Bars

- 10 tablespoons Butter, room temperature
- 2 ½ cups Flour, All-Purpose
- ½ cup Brown Sugar
- ½ teaspoon Salt
- 14 ounces Condensed Milk, Sweetened
- ½ cup Brown Sugar
- 1 cup Butter
- ¼ cup Corn Syrup
- 1 teaspoon Vanilla Extract
- 4 ounces Dark Chocolate
- 4 ounces Milk Chocolate
- ¾ cup Heavy Cream

### Method

1. Preheat the oven to 350 degrees. Line a 9-inch square pan with parchment paper and spray the entire pan with cooking spray.
2. **Shortbread Base:** For the shortbread, combine the butter, flour, brown sugar, and salt in a food processor. Pulse just until the dough starts to come together. Press into bottom of pan evenly. Dock the top of the dough with the tines of a forks. Bake for 20 minutes until browned. Let cool.
3. **Caramel Layer (Filling):** For the caramel layer, combine all ingredients in a saucepan and cook over medium-high heat, stirring constantly until mixture thickens considerably, boils, and is a dark caramel color; about 10 minutes. Pour directly over shortbread and let cool. You can refrigerate to cool faster.
4. **Chocolate Topping:** For the topping, place chocolate in a medium bowl. Heat cream until it boils, then pour over chocolate. Whisk until smooth. Pour over caramel shortbread.
5. Place in refrigerator and let set up completely. Sprinkle with sea salt before cutting and serving,



### Servings/Yield

16 servings  
16 Bars

### Difficulty



### Categories

Dessert Bars

## Notes



I always follow a recipe exactly the first time I prepare it. I think this one would work better in a 8 x 13 pan. When cooking the caramel layer, do not stop stirring or the mixture will clump! Also, be sure that each layer is completely cool/cold before adding the next. I refrigerated the completed recipe over night before cutting.  
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