THE J.M. SMUCKER Co

Millionaire’s Shortbread Bars

Prep Time	Cook Time	Serves	Difficulty
20 mins	25 mins	24	N/A

Ingredients

- 1 1/2 cups (375 mL) Robin Hood® Original All Purpose Flour

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- 1/2 cup (125 mL) icing sugar
- 3/4 cup (175 mL) butter, softened
- 1 can Eagle Brand® Dulce de Leche Caramel Flavoured Sauce

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- 1 cup (250 mL) semi-sweet chocolate chips, melted and cooled slightly

Directions

Step 1:

Preheat oven to 350°F (180°C). Line an 8” x 8” (2 l) baking pan with parchment paper, overlapping the sides for easy removal.

Step 2:

Combine, in a medium bowl, flour and icing sugar. Blend in butter using a pastry blender or your fingers. Press mixture into prepared pan.

Step 3:

Bake in preheated oven for 20 to 25 minutes or until lightly golden.

Step 4:

ring caramel flavoured sauce to a boil over medium heat in a medium saucepan. Stir constantly, cook 5 minutes. Remove from heat. Spread thickened mixture on top of baked shortbread. Let sit 10 minutes before topping with slightly cooled melted chocolate.

Step 5:

Pour melted chocolate evenly on top of caramel flavoured filling and spread to cover. Chill in refrigerator, 3 hours or until firm. Cut into bars.

Images

