



Millionaire's Shortbread

Millionaire's Shortbread is kind of like a Twix bar — a shortbread cookie base with caramel filling and chocolate on top! They're crunchy-chewy-chocolatey, and you can top them with other ingredients, like mini eggs or broken pretzels, if you like.

Crust:

1 cup butter, softened (or brick-style plant butter)
1/4 cup packed light brown sugar
1/4 cup sugar
1 tsp vanilla
1 3/4 cups all-purpose flour
1/2 tsp fine salt

Caramel:

1 can (300 mL) sweetened condensed milk (you can make a [vegan version](#) with coconut milk!)
1/2 cup butter, cut into pieces
3/4 cup packed light brown sugar
1/4 cup corn syrup or Roger's golden syrup
1 tsp vanilla
pinch fine salt

Topping:

6 oz dark chocolate, chopped
3 Tbsp butter
1 Tbsp corn syrup

Chopped mini eggs or pretzels, for topping (optional)

Preheat the oven to 350°F and line a 9-inch square pan with parchment.

Beat the butter, sugars and vanilla for a minute or two, until fluffy and lump-free. Add the flour and salt and beat on low speed until the dough comes together. Press into the bottom of the pan and bake for 20-25 minutes, until pale golden around the edges. Cool (at least partially) in the pan.

To make the caramel, combine the condensed milk, butter, brown sugar and corn syrup in a saucepan over medium heat and cook until the butter melts, and then continue to cook, stirring constantly, for about 7 minutes, until the mixture turns the colour of peanut butter, or is about 225°F on a candy thermometer. Remove the pot from the heat and stir in the vanilla and salt. Immediately pour the caramel over the cooled shortbread base and let cool to room temperature.

Melt the chocolate, butter and corn syrup in a glass bowl in the microwave or in a glass or metal bowl placed over a pot with an inch or two of simmering water. Stir until melted and then pour over the cooled caramel and spread to cover it completely. Sprinkle with chopped mini eggs, broken pretzels or flaky sea salt and chill for at least an hour before cutting.

Makes about 20 bars.