

# Millionaire's Shortbread

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Rich and decadent Millionaire's Shortbread caramel squares.

**Prep Time:** 10 minutes

**Cook Time:** 30 minutes

**Chilling Time:** 20 minutes

**Total Time:** 1 hour

**Servings:** 12 bars



## Recipe

### Ingredients

#### Shortbread Crust

- 2 cups all-purpose flour (240g)
- 1 cup unsalted butter room temperature (226g)
- 1/2 cup granulated sugar packed (100g)
- 1 egg yolk
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt

#### Caramel

- 1 14- oz can sweetened condensed milk
- 1/2 cup unsalted butter cut into Tablespoon-sized pieces (113g)
- 1 cup light brown sugar packed (200g)
- 1/4 cup Golden or corn syrup light or dark (60ml)
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt

#### Chocolate Ganache

- 1 1/2 cups semisweet chocolate chips
- 1/3 cup heavy cream (80ml)
- 1 pinch sea salt to sprinkle on top

## *How To Cook*

1. Preheat oven to 350F and line a 9x9 inch baking dish with parchment paper or foil.
2. Cream the butter then add the sugar, salt and beat until light and fluffy. Add the vanilla and egg yolk then mix until combined. Add the flour in a few batches and mix until just combined
3. Transfer to your prepared pan and press into an even layer then bake at 350F for about 22 minutes or until the edges are golden.
4. While the base bakes make the caramel. This is easiest with a candy thermometer but you don't need one. Combine the butter, brown sugar, salt, vanilla, sweetened condensed milk and either golden syrup or corn syrup.
5. Place over medium heat and whisk until melted and combined then continue whisking over the heat while the caramel bubbles and darkens to a richer color. Once it reaches 225F you'll see it starts to thicken and pull away from the edge, 5-6 minutes, your caramel is ready.
6. Pour onto the shortbread base, smooth to the edges creating a flat layer. Chill for about 10 minutes so the caramel sets.
7. Chop chocolate and melt with cream either in a double boiler or by microwaving in 2-3 20 second bursts, stirring in between. Pour the chocolate over the caramel and smooth into an even layer. Sprinkle with salt if desired then chill and cut into pieces.

## *Notes*

- Make sure you line your baking dish and leave an overhang so it's easy to remove.
- Make sure you use room temperature butter it's essential for making the shortbread!
- A sugar thermometer is really helpful for making caramel but it isn't essential.
- When making the caramel make sure to stir it constantly so it doesn't burn on the bottom.
- You can use less chocolate on top if you'd prefer a thinner layer.
- Make sure to chill the caramel layer before adding the chocolate or there's a chance they will mix together and you won't have even layers.
- Sea salt really enhances the chocolate flavor so try not to skip it.
- I find it easier to cut the bars when they are chilled