

Caramel Shortbread Bars

Shortbread Base

- 1 1/4 sticks butter
- 2 1/2 cups flour
- 1/2 cup brown sugar
- 1/2 tsp salt

Filling

- 1, 14 oz can of sweetened condensed milk
- 1/2 cup brown sugar
- 2 sticks butter
- 1/4 cup corn syrup
- 1 tsp vanilla extract

Topping

- 4 oz dark chocolate (generous 1/2 cup)
- 4 oz milk chocolate (generous 1/2 cup)
- 3/4 cups heavy cream

Preheat the oven to 350 degrees. Line a 9 inch square pan with parchment paper and spray entire pan with cooking spray.

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. If you want a thinner base you can use less dough and make cookies out of any leftovers. Dock the top of the dough with the tines of a fork. Bake for 20 minutes until browned. Let cool.

For the filling, combine all ingredients in a saucepan and cook over 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 also refrigerate to cool faster.

For the topping, place chocolate in a medium sized bowl. Heat cream until it boils and pour over chocolate. Wait one minute, then whisk until smooth. Pour over caramel shortbread.

Place in refrigerator and let set up completely. Sprinkle with a nice sea salt before cutting into squares and serving.

Recipe by Eric Wolitzky, Executive Pastry Chef, Fifth Group Restaurants



ATLANTA BOTANICAL GARDEN