

Millionaire's shortbread consists of a crisp shortbread base, chewy homemade caramel filling and thick chocolate ganache top. It's a decadently rich treat that lives up to every penny of its name! (From sugarspunrun.com)

This is actually more like candy than cookie bars, so it's best to cut them small and let people take a second if they wish.

Millionaire's Shortbread

Makes about 70 small squares

Shortbread crust

1 cup (2 sticks) unsalted butter, room temperature (not melty; a little cool still is good)

⅓ cup granulated sugar

⅓ cup packed light brown sugar

1 large egg yolk

¾ teaspoon vanilla extract

½ teaspoon table salt

2 ¼ cups flour

Caramel

2 cans (14 ounces each) sweetened condensed milk

14 tablespoons (1 ¾ sticks) unsalted butter, cut into tablespoon-sized pieces

1 cup packed light brown sugar

⅓ cup light corn syrup

¾ teaspoon table salt

1 teaspoon vanilla extract

Chocolate ganache

2 cups semisweet chocolate chips

½ cup heavy whipping cream

Flaky sea salt for sprinkling



Make shortbread crust: Preheat oven to 350 degrees and line a 13-by-9-inch baking pan with parchment. (Lightly greasing the pan first will make it easier to get the parchment to adhere.)

Using an electric mixer, beat butter and sugar until light, fluffy and well-creamed.

Add egg yolk and vanilla and beat well, pausing to scrape down the sides and mixing until ingredients are well-combined.

Gradually, with mixer on low-speed, add flour, pausing to scrape down side of bowl. Halfway through addition of flour, sprinkle in salt with the beater still running. Don't overbeat the dough; you want it to be slightly crumbly to make it easier to press into pan. Distribute dough

evenly into prepared pan. Spread first with a table knife or offset spatula, and then gently, firmly, evenly, press dough into bottom of pan with moistened fingers.

Transfer to center rack of preheated oven and bake 22 to 25 minutes, until edges are light golden brown. Allow to cool.

While shortbread cools, prepare caramel: Combine condensed milk, butter, brown sugar, corn syrup and salt in a medium-size saucepan over low to medium-low heat.

Stir frequently until butter is melted and ingredients are well-combined. Continue to stir constantly until mixture has thickened, turned caramel in color and begins to bubble (do not turn up the heat too high or mixture could separate). Temperature on an instant-read thermometer should reach 225 degrees. Note this could take 15 minutes or even longer; depends on the specific heat of your stove.

Remove caramel from heat and immediately stir in the vanilla. Pour evenly over prepared, cooled shortbread. Allow to cool at room temperature for several hours or in the refrigerator for 1 hour before topping with chocolate.

Make chocolate topping: Combine chocolate chips and heavy cream in a small saucepan over low heat. Stir frequently until chocolate is melted and mixture is smooth.

Remove from heat and allow chocolate to cool just slightly for about 5 minutes and then evenly spread over caramel layer. Wait several minutes/until chocolate begins to set and then sprinkle with sea salt.

Allow chocolate to firm up (I recommend placing in refrigerator for about 30 minutes; my family prefers these treats refrigerated anyway) before cutting and serving.

Notes: Store in an airtight container in a cool dark place (room temperature is fine) for up to 3 days. Alternatively, store in the refrigerator in an airtight container for up to a week. This recipe freezes well: wrap tightly and freeze for up to 2 months. Thaw in the fridge or at room temp before enjoying.