

Millionaire Shortbread

Caramel & Chocolate



5h



2 Servings

What we send

- 5 oz all-purpose flour ²
- 5 oz granulated sugar
- 14 oz condensed milk ¹
- 3 oz chocolate chips ^{1,3}
- 2 oz white chocolate chips ^{1,3}

What you need

- 8 tablespoons unsalted butter, melted ¹
- ¾ teaspoon kosher salt
- Nonstick Cooking Spray

Tools

- 8x8-inch baking dish
- aluminium foil
- large pot
- microwave

Allergens

Milk (1), Wheat (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Cook dulce de leche

Remove label from can of **condensed milk**. Place unopened can on its side in a large pot; cover can by at least 2-inches of water. Bring water to a boil. Cover and reduce heat to medium-low; simmer gently for 3 hours. Check pot every 30 minutes to ensure water level stays above can; add boiling water as needed to keep can covered. Carefully remove can from pot and cool to room temperature.

4. Set dulce de leche

In a medium bowl, stir together dulce de leche and ¼ teaspoon salt. Pour into cooled crust and spread into an even layer. Refrigerate until dulce is set and chilled, about 1 hour.

2. Prep pan

Preheat oven to 350°F with rack in the center. Spray an 8-inch square baking dish with oil. Line the bottom and sides of baking dish with aluminum foil, leaving an overhang on the sides to lift the finished bars out; spray foil as well.

5. Melt chocolates

Divide semi-sweet chocolate and white chocolate between 2 microwave-safe bowls. Microwave on high in 30 second bursts, stirring in between, until both chocolates are melted. Transfer white chocolate to a resealable plastic bag; snip off 1 small corner.

3. Bake crust

In a medium bowl, whisk together flour, ¼ cup granulated sugar, and ½ teaspoon salt. Stir in 8 tablespoons melted butter until combined. Transfer mixture to prepared pan; press into even layer over entire bottom of pan. Bake crust until golden brown, 25–30 minutes, rotating pan halfway through baking. Remove crust and cool completely, about 30 minutes.

6. Decorate; serve

Pour semi-sweet chocolate over dulce de leche; gently spread to edges. Pipe lines of white chocolate over semi-sweet chocolate; use a toothpick to swirl white chocolate lines, creating a marble pattern. Chill until chocolate is set, about 30 minutes. Using serrated knife and gentle sawing motion, cut shortbread in half crosswise. Cut crosswise into bars. Enjoy!