

“TWIX” SQUARES

Shortbread Base:

½ cup + 2 tsp butter (NOT margarine)
¼ cup sugar
1¼ cup all purpose flour

Cream butter and sugar. Mix in flour. Press into lightly greased 8x12 glass baking pan. Bake @ 375 F for 15 mins until lightly browned.

Caramel Topping:

½ cup butter
½ cup brown sugar
2 Tbsps corn syrup
½ cup EAGLE brand sweetened condensed milk (do NOT use “light” one)

Mix all in saucepan. Bring to boil and let boil for 5 mins over LOW heat, stirring constantly. Do not let burn. (Use a whisk to stir).

Pour over hot base. Let cool at room temperature.

Chocolate Glaze:

4 oz semi-sweet chocolate squares
1 Tbsp + butter
Melt together in microwave bowl or over stove in small pan on Low.
Pour over cooled squares. Spread to smooth top.

Cut into squares.