



HOMEMADE TWIX BARS

INGREDIENTS

1 cup butter, softened
2/3 cup powdered sugar
1 teaspoon vanilla
2 cups all purpose flour
1 teaspoon salt
11 oz caramel squares + 1-2 tablespoons 2% milk
1 and 1/4 cup milk chocolate chips
1/4 cup semi sweet chocolate chips (optional)
coarse salt (optional)

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INSTRUCTIONS

Preheat oven to 350 degrees. Begin by making shortbread. Line a 9 inch baking pan with parchment paper. Beat butter and sugar together until combined. Add vanilla and mix. Add flour and salt and mix until just combined. Dump dough into the lined 9 inch baking pan and press out flat. Bake about 25 minutes until top is golden brown and toothpick comes out clean.

Unwrap caramels and place in a microwave safe bowl. Add 1 to 2 tablespoons milk and microwave in 30 second intervals until completely melted. Spread caramel over shortbread. Cool completely (in the fridge is fine).

Microwave milk chocolate chips in 30 second intervals until melted. Spread over caramel. If desired, melt semi sweet chocolate chips and drizzle over top. If desired, sprinkle additional coarse salt over top. Cool completely before serving. Makes 16 2 inch bars.