

Millionaires Shortbread

-CRUST-

3/4 cup Flour
1/4 cup Sugar
1/4 cup Butter

-CARAMEL LAYER-

1/2 cup Butter
2 tablespoons Corn syrup
1 can Sweetened condensed milk - 14-oz can
1 teaspoon Vanilla
1/2 cup Semisweet chocolate chips

Crust: Preheat oven to 350~. Mix together the flour, 1/4 cup sugar and 1/4 cup butter until crumbly. Press into a greased 8- inch square pan. Bake for 10-15 minutes or until golden brown. Cool.

Caramel Layer: In heavy saucepan, melt 1/2 cup butter. Add the corn syrup and the sweetened condensed milk. Bring to a boil and cook 12-15 minutes, stirring constantly, until mixture turns medium caramel color. Do not let it burn. Remove from heat and stir in vanilla. Pour over crust. Cool. Melt chocolate chips and spread over the caramel layer. Cool until set. Cut into bars or squares.