



## Harbor Sweets

# Shortbread Cookie Bars Recipe

Serve this magnificent and delicious dessert for the holidays. The buttery brown sugar shortbread crust is filled with a sweetened condensed milk caramel and topped with dark chocolate and Harbor Sweets' Sweet Sloops Crunch, an Almond Buttercrunch Toffee. It's a showstopper.

### YIELDS:

52 bars cut into 1 ½ square inch bars

### INGREDIENTS:

9 x 13 inch pan  
3/4 cup of butter, room temperature  
3/4 cup of light brown sugar  
1½ cups flour  
1 cup sweetened condensed milk  
2 tbsp. butter  
2 cups 70% cacao dark chocolate bits  
1 jar of Harbor Sweets Sweet Sloops Crunch

### PROCEDURES:

- Preheat oven to 350°
- Line a 9 x 13 inch pan with foil and spray lightly with nonstick spray.

#### Shortbread Crust

- Beat 3/4 cup of butter and sugar together until combined, 1-2 minutes.
- Mix in flour. Mixture will be slightly dry. Press into prepared pan.
- Bake for 15 minutes until lightly golden. Remove from oven and allow to cool slightly.

#### Filling

- In a small saucepan heat sweetened condensed milk and 2 tbsp. butter together until smooth
- Pour over shortbread crust. Bake 12-15 minutes until filling is bubbly and browned.
- It will almost take on a light caramel appearance. Remove from oven.

#### Topping

- Immediately sprinkle dark chocolate chips on top of filling when it comes out of the oven.
- Place back in oven for 2 minutes until chips are shiny and soft.
- Carefully spread the soft chips over the filling more with a spatula.
- Sprinkle a jar of Harbor Sweets Sweet Sloop Crunch, over dark chocolate.
- Allow to cool completely before cutting into squares.
- Or put in the refrigerator to speed up the cooling process.
- Slice and serve.

85 Leavitt Street, Salem, MA 01970 – (978) 745-7648 - [www.harborsweets.com](http://www.harborsweets.com) - @harborsweets – Facebook/HarborSweets