Millionaires Shortbread

Crust

2 1/2 cups flour

1/2 cup sugar

3/4 teaspoon salt

2 sticks butter

Filling

14 ounce can condensed milk

1 cup brown sugar

1/2 cup heavy cream

1/2 cup corn syrup

1 stick butter

1/2 teaspoon salt

Chocolate

8 ounces bittersweet chocolate, melted

Combine crust ingredients. (except butter)

Stir in melted butter with a rubber scraper.

Press into a 9x13 pan fitted with a foil sling.

Press firmly into pan with hands or bottom of glass.

Bake 25 minutes at 350. Cool at least 20 minutes.

Combine filling ingredients in saucepan. Heat to a temperature of 236-239 degrees.

Pour over crust and spread to even thickness. Let set at least 1 1/2 hours.

​Melt chocolate and pour over caramel layer. Refrigerate until just set.

Slice into 16 rectangles.