



SNICKERS® Caramel Shortbread Bars RECIPE

SNICKERS® Caramel Shortbread Bars



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TIME
30 mins
INGREDIENTS
9 items
MAKES
12 servings

Perfect for tailgating, these SNICKERS® millionaire's shortbread bars make a sweet treat for sharing while watching the big football game.

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INGREDIENTS

Shortbread Crust:

- 1/3 cup butter, softened
- 1 tbsp granulated sugar
- 1/4 tsp salt
- 1 cup all-purpose flour

Caramel:

- 1/2 cup granulated sugar
- 2 tbsp butter
- 3 tbsp heavy or whipping (35%) cream
- 4 SNICKERS® Fun Size® Chocolate Candy Bars, chopped
- 1/4 cup dark chocolate chips, melted
- Pinch flaked sea salt
- 2 tbsp white chocolate chips, melted

INSTRUCTIONS.

1. 1

Shortbread Crust: Preheat oven to 350°F. Line 8-inch square pan with parchment paper, with paper overhanging sides.

2. 2

In medium bowl, using handheld electric mixer, beat butter and sugar until light and fluffy. Stir in half the flour until incorporated, then stir in remaining flour and salt. Press into bottom of prepared pan; using fork, prick all over. Freeze for 10 minutes.

3. 3

Bake for 15 to 20 minutes or until lightly golden around edges and just set. Let cool completely.

4. 4

Caramel: In medium heavy-bottomed saucepan set over medium-high heat, cook sugar, stirring occasionally, for 5 to 8 minutes or until melted and color is golden.

5. 5

Remove from heat and carefully add butter (it may splatter). Stir to incorporate. Stir in cream, then transfer to heat-safe bowl. Let cool completely.

6. 6

Using handheld electric mixer, beat sugar mixture until almost doubled in volume. Pour over cooled crust.

- 7. 7
 - Sprinkle chopped SNICKERS® over top and press into caramel. Chill in refrigerator for 30 minutes.
- 8.8

Drizzle melted dark chocolate over top; smooth top. Sprinkle with sea salt. Freeze for 3 to 5 minutes or until hardened and set. Cut into 12 bars.

- 9.9
 - Transfer melted white chocolate to small resealable bag, snip corner and pipe football shapes over chocolate. Freeze for 3 to 5 minutes or until set.
- 10. Tip

Substitute dark chocolate chips with milk chocolate chips if preferred.

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SNICKERS BLOOD RED CRINKLE COOKIES.

Cooking time

25 mins

Ingredients

12 items

SEE DETAILS



SNICKERS CHEESECAKE CUPS.

Cooking time

35 mins

Ingredients

9 items

SEE DETAILS



SNICKERS CREPE CAKE.

Cooking time

40 mins

Ingredients

14 items

SEE DETAILS



SNICKERS EASTER EGG BLONDIES.

Cooking time

35 mins

Ingredients

12 items

SEE DETAILS

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