Twix

Make-ahead · Serves a crowd · Makes 24 bars

Ken's note: TBD

Buttery shortbread baked right in the mold, topped with soft caramel and dipped.

24 bars · Molds (bake in them) · original chocolate: Milk · Day 1 bake and fill; Day 2 dip.

Ingredients

Shortbread

- 1 cup (2 sticks, 227 g) unsalted butter, softened
- 1/2 cup (60 g) powdered sugar
- 1 tsp vanilla extract
- 2 cups (250 g) all-purpose flour
- 1/2 tsp salt

Caramel Layer

- 1 batch Firm Caramel, cooked to 238–240°F

Coating

- 1.5–2 lb chocolate, tempered

Method

1. Heat the oven to 325°F. Set both molds on a sheet pan.
2. Beat the butter, powdered sugar, and vanilla until smooth. Mix in the flour and salt just until the dough comes together.
3. Press about 1 1/2 Tbsp (22 g) dough evenly into each cavity, about 3/8 in thick, with a flat top. Prick each one twice with a fork and chill 15 minutes.
4. Bake 22–28 minutes, until golden at the edges. Cool completely in the molds.
5. Make the Firm Caramel to 238–240°F and cool 5 minutes.
6. Spoon the caramel over the shortbread until each cavity is about three-quarters full, matching the cookie's thickness.
7. Freeze 1–2 hours, then pop out the bars and refrigerate 20 minutes.
8. Dip and set (see Tempering and Dipping).