

Millionaires Shortbread Lyles

SHORTBREAD LAYER

12 T (1 ½ sticks), at room temperature but not too soft

½ cup granulated sugar

1½ cups all-purpose flour

[½ t salt](#)

CARAMEL LAYER

[½ t pure vanilla extract](#)

¾ cup packed light brown sugar

½ cup sweetened condensed milk

3 T Lyle's Golden Baking Syrup

CHOCOLATE LAYER

8 ounces semisweet chocolate, chopped

[Kosher salt \(optional\)](#)

PREPARATION

Make the shortbread layer: Heat oven to 325 degrees. Line an 8-inch square baking pan with parchment paper, leaving a 2-inch overhang on two sides to use as a sling. In a large bowl, beat together butter and sugar with an electric mixer on medium until fluffy, about 2 minutes. Add flour and salt, and beat on low just until the mixture is evenly combined and the texture of coarse sand.

Tip mixture into prepared pan, and press down firmly into an even layer. Bake until top is dry and light golden brown, 30 to 35 minutes. Transfer to a rack to cool.

Make the caramel layer: In a medium saucepan, combine condensed milk, Lyle's Golden Syrup and light brown sugar. Cook mixture over medium heat, stirring constantly with a heat proof spatula, until sugar has dissolved it has thickened, It should read 220 degrees to 225 degrees on an instant-read thermometer. Adjust the heat as necessary to keep the bottom from scorching. Remove from heat Stir in vanilla extract. Immediately pour the caramel over the cooled baked crust and spread it into an even layer.

Prepare the chocolate: In the microwave or over a double boiler, melt the chocolate in short bursts, stirring often. Spread melted chocolate in an even layer over caramel. Sprinkle with Kosher flake salt if desired. Chill until chocolate is set, about 30 minutes. Cut the parchment-free sides away from the pan with a sharp knife, then transfer the shortbread to a cutting board using the parchment sling. Cut into small bars.