



THE J.M. SMUCKER Co

# Dulce de Leche Shortbread Bars

**Prep Time Cook Time Serves Difficulty**

15 mins 50 mins 16 N/A

## Ingredients

- **Shortbread Base:**

- 3/4 cup (175 mL) **Robin Hood®** Original All Purpose Flour
- 1/2 cup (125 mL) **Robin Hood®** Cake and Pastry Flour
- 6 tbsp (90 mL) icing sugar
- 2 tbsp (30 mL) cornstarch
- 1/2 tsp (2 mL) salt
- 3/4 cup (175 mL) unsalted butter, softened

- **Filling:**

- 2 large eggs
- 1 can (300 mL) **Eagle Brand®** Dulce de Leche Caramel Flavoured Sauce

Dulce de Leche Caramel Flavoured Sauce

- 1/4 cup (50 mL) water
- 1/4 cup (50 mL) **Robin Hood®** Original All Purpose Flour
- 1 tsp (5 mL) vanilla extract

- **Garnish:**

- icing sugar

## Directions

### Step 1:

Preheat oven to 350°F (180°C).

### Step 2:

Line a 9-inch (23 cm) square pan with parchment paper, overlapping both sides for easy removal from pan.

### Step 3:

Shortbread Base: Sift all ingredients, except butter, together in a medium bowl. In a separate bowl, use electric hand-held or stand mixer to beat butter until creamy. Using a low speed, add in dry ingredients and mix until thoroughly combined. Gather into a ball. Press firmly and evenly into bottom of pan. Using a fork, poke the dough randomly about a dozen times.

### Step 4:

Bake 20 minutes. Remove pan from oven, and reduce heat to 325°F (160°C).

### Step 5:

Combine all filling ingredients together in stand mixer or blender. Pour over hot shortbread base and bake until middle is set, about 25 - 30 minutes. Remove from oven and cool completely on wire rack. Refrigerate until cold, about 2 hours.

### Step 6:

To serve, cut into squares and garnish with a light dusting of icing sugar.

## Images

