

Chocolate Dulce de Leche Bars

Shortbread Crust

1 stick unsalted butter, softened
1/3 cup packed light brown sugar
½ teaspoon vanilla extract
½ teaspoon salt
1 cup all purpose flour



Chocolate Dulce de Leche

1 cup cream
1 cup dulce de leche
4 large egg yolks
5 oz (60% cacao) bittersweet chocolate

Preheat oven to 375°F. Butter a shallow 9" square pan (1 inch deep). Line bottom and 2 sides with parchment paper, leaving an overhang. Butter parchment.

Blend together butter, brown sugar, vanilla and salt in a bowl with a fork. Sift in flour and blend with fork until soft dough forms.

Spread dough evenly in baking pan using an offset spatula or back of spoon to level out, prick dough all over with a fork. Bake until golden, 15-20 minutes, then cool completely in pan on a rack.

Pairing: Delgado Medium Dry Amontillado Sherry