

MILLIONAIRE BARS *with St. Pete's Select® Blue Cheese*

Ingredients

Rosemary Shortbreads
 6oz St. Pete's Select
 6 oz unsalted butter
 1/3 cup sugar
 ½ cups flour
 3TBS cornstarch
 2 TBS chopped rosemary

Gingerbread Shortbreads
 6oz St. Pete's Select
 6 oz unsalted butter
 1/3 cup sugar
 1 ½ cups flour
 3 TBS cornstarch
 2 tsp ginger
 1 tsp nutmeg
 1 tsp cinnamon
 ½ tsp allspice

Caramel
 1 (14-ounce) can sweetened
 condensed milk
 4 tablespoons unsalted butter
 (1/2 stick)
 2 tablespoons Lyle's Golden
 Syrup (or light corn syrup)
 ½ teaspoon pure vanilla extract

Chocolate
 10-12 oz Dark Chocolate chips
 (or discs)



Directions

Shortbreads: Preheat oven to 350F and line a baking sheet with parchment paper. For both recipes, you will start by combining the Blue cheese, butter and sugar until completely mixed and fluffy. In a separate bowl, mix together flour and cornstarch (this is where you will also add your spices if you are making the gingerbread shortbreads). Once mixed, turn mixer back on low and slowly add in flour mix, pausing between adding more to scrape down the sides of the bowl. It's okay if the dough is still a bit crumbly; in fact, it'll make it easier to work with later. Once mixed, move to a cutting board and knead a couple times (add in rosemary at this point when making the rosemary shortbread). Place dough on the sheet. Evenly (and gently) press dough into the bottom of your baking sheet. Bake at 350F for 20-25 minutes (it should be lightly brown). Allow to cool.

See reverse side for additional directions.

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Directions

Caramel: Add all your ingredients to a heavy-bottom sauce pan. Heat over medium heat, whisking constantly (you have to stir often so the sugars do not burn at the bottom of the pan) and checking temperature often. You'll see the caramel thicken, start to bubble and start turning a beautiful brown color. Once the temperature gets to about 200, the temp will rise quickly so be sure to keep whisking and keep your eye on your thermometer. Once it reaches 225F (about 5-ish minutes), the caramel will be done. Once the caramel sauce is done, take it off the heat. Run it through a sieve and pour evenly over the cooled shortbread. Let it set for at least an hour before putting on the chocolate. We like to wait longer just to be sure (roughly 3-4 hours).

Directions

Chocolate: Add the chocolate to a large heatproof bowl. Over a double boiler, melt the chocolate, stirring often. Spread melted chocolate in an even layer over cooled caramel. Chill until chocolate is set, about an hour. We let the bars set overnight. To serve, transfer the shortbread to a cutting board. Cut into 16 larger pieces or 32 smaller pieces. Serve and enjoy!

