



Quaker® Millionaire's Bar



SERVINGS

45-50



COOKING TIME

45 min

These decadent bars feature layers of buttery shortbread, rich caramel, and a topping of creamy chocolate, made extra special with Quaker® oats.

Ingredients

- 1 - 9x9 pan Oat Flour Shortbread (sub recipe)
- 1 ¼ cups Caramel Sauce Topping (sub recipe)
- ¾ cup Chocolate Ganache (sub recipe)
- 1 tbsp sea salt flakes, large

Oat Flour Shortbread

- 1 cup [Quaker® Oat Flour](#)
- 1 cup cake flour
- ¼ cup sugar
- 5 ½ oz butter, unsalted, soften
- 2 tbsp [Quaker® Steel Cut Oats - Quick 3-Minute](#), toasted

Caramel Topping

- 2 cups sugar
- ¾ cup corn syrup
- ½ cup water
- 1 tsp lemon juice, fresh
- 1 cup heavy cream
- 1 cup sweetened condensed milk

Chocolate Ganache

- 12 oz bittersweet chocolate
- 2 tbsp butter, unsalted
- ⅓ cup heavy cream

Cooking Instructions

Quaker® Millionaire's Bar

1. Once Shortbread is cooled pour warm caramel and allow to cool.
2. Pour Chocolate Ganache evenly across.
3. Sprinkle with sea salt.

Oat Flour Shortbread

4. Preheat the oven to 350°F. Lightly grease an 8" round cake pan.
5. In food processor place all ingredients and mix until you get a smooth dough.
6. Press the dough into the prepared pan, and score it into roughly 50, 1x1" sections.
7. Bake the shortbread for 35 to 40 minutes, until it's firm and golden brown.

Caramel Topping

8. In a heavy bottom, and high walled 12" pan (or appropriate vessel), pour all ingredients except for heavy cream and sweetened condensed milk.
9. Bring heat to a medium-high and watch as the sugar melts and starts bubbling.
10. Once bubbling, lower heat to medium and cook for another 5 minutes or until it's a dark amber color.
11. Turn the heat off, and using a whisk mix in the heavy cream and sweetened condensed milk.
12. Place back on the heat on low, mixing and turning as needed, for another 5-8 minutes.
13. Once it's ready, take off heat and use quickly. Store extra in airtight container and refrigerate.

Chocolate Ganache

14. Melt chocolate and butter over double boiler.
15. Pour heavy cream and mix until smooth.
16. Keep warm until ready to use.