

Twix Cookies - Easy Shortbread Caramel Bars Everyone Will Love

These cookie bars hit all the right textures-



OVEN
350°F

TIME
20 min

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INGREDIENTS

For the Shortbread Layer:

1 cup unsalted butter, softened

1/2 cup granulated sugar

2 teaspoons pure vanilla extract

2 cups all-purpose flour

1/4 teaspoon salt

For the Caramel Layer:

1 cup soft caramel candies (about 20-25 pieces),
unwrapped

2 tablespoons heavy cream

For the Chocolate Coating:

1 cup semi-sweet chocolate chips

1 teaspoon coconut oil (optional, adds shine and
smooth texture)

DIRECTIONS

1. Step 1: Prepare the Shortbread: Preheat oven to 350°F (175°C). Line an 8x8-inch baking pan with parchment paper, leaving overhang for easy removal.
2. In a large mixing bowl, cream together butter, sugar, and vanilla extract until light and fluffy. Add in the flour and salt gradually, mixing just until a soft dough forms.
3. Press the dough evenly into the prepared pan and bake for 18-20 minutes, or until lightly golden at the edges. Let the shortbread cool completely in the pan.
4. Step 2: Make the Caramel Layer: In a small saucepan over low heat, combine caramel candies and heavy cream. Stir frequently until melted and smooth.
5. Pour the caramel over the cooled shortbread and spread evenly with a spatula. Chill in the fridge for 20-30 minutes to set.
6. Step 3: Add the Chocolate Coating: Melt the chocolate chips and coconut oil (if using) in a microwave-safe bowl in 30-second bursts, stirring between each.
7. Once smooth, pour the melted chocolate over the caramel layer and spread evenly. Return the pan to the fridge for another 20-30 minutes until the chocolate is fully set.
8. Step 4: Cut & Serve: Once set, lift the cookie slab from the pan using the parchment overhang. Cut into bars or squares with a sharp knife. Serve and enjoy!

TIPS FOR SUCCESS

Chill between layers to keep everything clean and stackable.

Use a hot knife (run under warm water and wiped dry) to slice cleanly through the chocolate.

Store in the fridge for firmer bars, or room temp for a softer caramel bite.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/twix-cookies-easy-shortbread-caramel-bars-everyone-will-love/>