Irish Toffe Shortbread

Buttery shortbread layered with Irish Cream flavored toffee and topped with semi-sweet chocolate — what could be better?

**Ingredients**

- 3/4 cup butter, softened
- 3/4 cup super-fine sugar or granulated sugar
- 2 cups all-purpose flour
- 1/2 cup butter
- 1/2 cup brown sugar, packed
- 1 14-oz. can sweetened condensed milk
- 2 tbsp. light corn syrup
- 1/4 teaspoon LorAnn Irish Cream Super Strength Flavor

**Topping**

- 8 ounces semi-sweet chocolate chips
- 3 tablespoons butter

**Directions**

For Shortbread: Preheat oven to 350°F. In a bowl, cream together the softened butter and sugar. Stir in the flour until well mixed. Press the shortbread into a 9-inch square pan. Bake for 25 to 30 minutes, until the edges are golden brown. Allow to cool.

For Toffee: Melt the 1/2 cup butter in a heavy 2-quart saucepan over medium heat. Add the brown sugar, condensed milk and corn syrup, and bring the mixture to a boil stirring constantly. Continue stirring constantly for 5 more minutes. Remove from heat and stir in Irish Cream Flavoring. Pour over the cooled shortbread.

For Topping: Melt the chocolate chips and butter in a small saucepan over medium-low heat. Stir until smooth. Pour over cooled toffee and smooth with the back of a spoon to cover entire surface. Refrigerate until firm. Remove from refrigerator and cut into 16 squares.

Makes 16 squares.