



**Chase the Flavor with Lauren Shaffer**  
**Black Sheep Baking Co.**  
Betwixt Bars

Betwixt Bars:

454g Butter, room temp  
225g Sugar  
8g Salt  
680g All Purpose Flour  
2t Vanilla

Method:

1. Cream the butter, sugar, salt, and vanilla till smooth. Add the flour slowly and mix till just combined.
2. Wrap in plastic and let chill at least 2 hours, up to overnight.
3. Roll to a  $\frac{1}{2}$  sheet tray size, using the pan extender as a guide. Bake off in a half sheet pan with extender at 350 for 15 minutes. Spray extender and set aside.



## Caramel Glaze:

750g	Sugar
25g	Molasses
75g	Brown Sugar
50g	Butter
1qt	Heavy Cream
500g	Glucose or Karo Light Corn Syrup
1t	Kosher Salt
1t	Soy Lecithin
2t	Vanilla

1. Combine all ingredients except vanilla in heavy 4-quart saucepan. Cook over medium heat, stirring occasionally, until butter is melted and mixture comes to a boil. Stir often, the milk solids may settle to the bottom and burn. Continue cooking, until candy thermometer reaches 244°F. Add vanilla. Quickly set the pot on a wet towel for 15 seconds, this stops the caramel from getting hotter.
2. Immediately pour onto a shortbread crust with a pan extender, let cool completely, cut into 5" x 1.5" bars.
3. Drizzle with dark chocolate glaze and sprinkle with sea salt.