

## **Grain-Free Twix Copycat**

Gluten-Free, Grain-Free, Nut-Free, Egg-Free

## Ingredients

- 1 stick (½ cup) unsalted butter, melted
- ¼ cup granulated sugar
- 1 tsp vanilla extract
- ¼ tsp sea salt
- ¾ cup Otto's Naturals Cassava Flour
- 1 ½ 2 cups semi-sweet chocolate chips
- 1 ½ cup Sweet Apricity caramels (or caramel of your choice)

## Instructions

- 1. Preheat the oven to 325°F. Line an 8x8" pan with parchment paper.
- 2. For the shortbread, mix melted butter, sugar, and vanilla in a medium bowl. Add flour and mix until combined. The dough will be thick. Press firmly into the prepared baking pan. Bake for 35-40 minutes or until the edges are browning. Once removed from the oven, let cool.
- 3. Once the shortbread is cool, bring 1-2 inches of water to a simmer in a saucepan. Make a double boiler by placing a heatproof bowl or another pot on top. You want it to fit snugly without touching the water. Add your caramels and stir constantly until they are completely melted.
- 4. Immediately pour caramel on top of shortbread. Place in the freezer for ~30 minutes.
- 5. Remove caramel + shortbread from the freezer and remove from the pan. Gently flip it over so the shortbread side is facing up. Slice in half and cut into 1-inch wide fingers.
- 6. Create a second double boiler for the chocolate. Once chocolate is fully melted, quickly and carefully dip shortbreads into chocolate and set on a parchment paper-lined tray. Let sit for 10 min and drizzle the remaining chocolate on top. Place in the freezer for 30-45 min so the chocolate can fully solidify.
- 7. Remove, let come to room temperature and enjoy!