



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!