

## Almost Twix Bars

Base:

1/2 cup plus 2 tsp soft butter (or margarine)

1/4 cup white sugar

1 1/4 cups gf flour

Mix well & press into 9" square pan. Bake 350 for 20 min. Cool.

Filling:

1/2 cup brown sugar

1/2 cup butter (better flavour)

2 Tbsp corn syrup

1/2 cup Eagle Brand sweetened condensed milk

Combine in a double boiler and bring to boil. Boil & stir 5 min. Remove from heat, beat and pour over cooled base. Refrigerate until set.

Topping:

1- 6 oz (175 gm) pkg semi-sweet chocolate chips

2 tsp butter

Melt chocolate chips & butter over low heat. Pour over now cooled filling layer. Refrigerate or freeze.

Note: I do not have any luck using the chocolate chips. I use the chocolate "melts" or the "almond bark" kind of chocolate. Probably Jersey milk or another chocolate bar would work as well.

*Source of Original Recipe Unknown: Converted to be GF by Sharon Whent*