

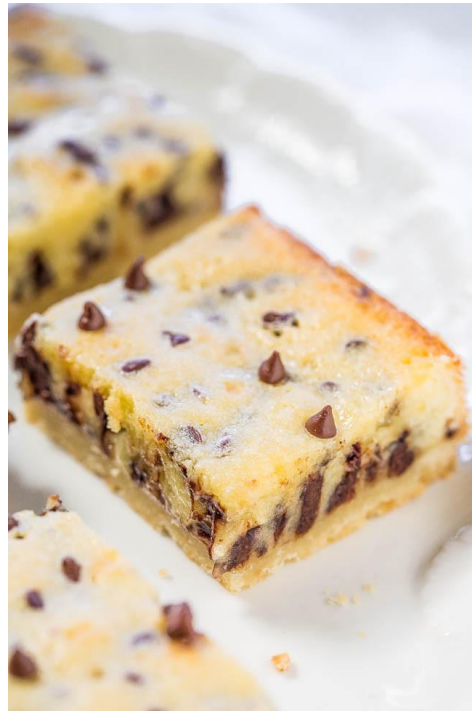
Goopy Butter Chocolate Chip Shortbread Bars

Shortbread Crust

- 1/2 cup (1 stick) unsalted butter, very soft
- 1 cup all-purpose flour
- 1/3 cup confectioners' sugar
- 1 tablespoon cornstarch
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt

Filling

- 2 tablespoons light-colored corn syrup
- 1 tablespoon water
- 2 teaspoons vanilla extract
- 1/2 cup (1 stick) unsalted butter, very soft
- 3/4 cup granulated sugar
- 1/2 teaspoon salt
- 2 large eggs
- 1 cup all-purpose flour
- 3/4 cup semi-sweet mini chocolate chips, plus about 2 tablespoons for sprinkling over the top (mini chips highly recommended although regular sized chips may be substituted if absolutely necessary)



Directions:

1. Preheat oven to 350F. Line an 8-inch square baking pan with aluminum foil and spray with cooking spray; set aside.
2. **Shortbread Crust** - To the bowl of a stand mixer fitted with a paddle attachment (or large bowl and electric mixer), add all ingredients and beat on low speed until combined and a dough forms, about 3 to 4 minutes. Turn dough out into prepared pan in an even, smooth, flat layer, using a spatula or your fingers to smooth it. Pierce crust with a fork in a dozen places so steam can escape while it bakes. Bake for 12 to 13 minutes, or until crust has just barely set. It should not be golden or browned and should still be white, but crusted over and set. While crust bakes, make the filling.
3. **Filling** - To a small bowl, add the corn syrup, water, and stir to combine; set aside.
4. To the bowl of a stand mixer fitted with a paddle attachment (or large bowl and electric mixer; the same bowl you already used is fine, just wipe it out with a paper towel), add the butter, sugar, salt, and beat on medium-high speed until smooth and combined, about 2 to 3 minutes.

5. Stop, scrape down the sides of the bowl, add the eggs, and beat on medium-high speed until smooth and combined, about 2 minutes.
6. Stop, scrape down the sides of the bowl, add half the flour, half the corn syrup and water, and beat on low speed until smooth and combined, about 1 minute.
7. Add the remaining flour, remaining corn syrup and water, and beat on low speed until smooth and combined, about 1 minute.
8. Add the chocolate chips and beat on low speed until just combined, about 30 seconds.
9. Turn filling out over crust (I didn't wait for crust to cool) in an even, smooth, flat layer, using a spatula to smooth it.
10. Evenly sprinkle with about 2 tablespoons chocolate chips.
11. Bake for about 23 to 25 minutes, or until edges have set, the center is mostly set (some jiggle is fine), and the top has a few light golden brown spots. Don't over bake or they won't be as gooey. Allow bars to cool in pan on a wire rack for at least 2 hours before slicing and serving. Bars will keep airtight at room temp for up to 1 week.