

Twix Cookies (Everyone likes these whether they be the right or left side)

Cookie:

1 ½ cups unsalted butter
1 cup powdered sugar
1 teaspoon vanilla
3 cups flour
¼ teaspoon salt

Carmel Layer:

15 ounces Kraft caramels
2 tablespoons half & half or cream

Chocolate Layer:

2 cups milk chocolate chips
2 teaspoons shortening

Make cookies. Preheat oven to 350 degrees F. In a larger bowl, cream butter and sugar together. Add vanilla, flour and salt. Mix well. On a lightly floured surface, roll dough out to ½ inch. Cut our cookies with a small biscuit cutter (into sticks). Bake for 14-16 minutes. Cool.

Caramel: Place in a microwave safe bowl caramels and cream. Melt according to package directions. Spread over top of cookies. Cool.

Chocolate: In a microwave safe bowl place chocolate chips and shortening, melt in 30 second increments. Spread over top of cooled caramel. Let set until chocolate cools.

Enjoy!