

Homemade Twix Bars

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/norwegian-rice-cream-recipe>

Ingredients:

- 5 1/2 ounces unsalted butter 1 stick plus 3 tablespoons, softened
- 1/4 cup sugar
- 2 cups cake flour
- 1/4 teaspoon salt
- 2 tablespoons rice ground, rice processed in a spice grinder until it is able to pass through a fine sieve to remove chunks*
- 2 cups sugar
- 3/4 cup golden syrup Lyle's, Regular corn syrup is fine
- 1/2 cup water
- 1 teaspoon fresh lemon juice
- 1 cup heavy cream
- 1 cup sweetened condensed milk
- 1/4 teaspoon salt plus more for sprinkling over the caramel layer
- 6 ounces bittersweet chocolate finely chopped, Bittersweet chocolate chips also work
- 2 tablespoons butter

Nutrition:

1. Calories: 1860 calories
2. Carbohydrate: 274 grams
3. Cholesterol: 225 milligrams
4. Fat: 84 grams
5. Fiber: 4 grams
6. Protein: 15 grams
7. SaturatedFat: 52 grams
8. Sodium: 520 milligrams
9. Sugar: 190 grams

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