

Millionaire's Shortbread



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Our match crowd's favourite

Ingredients

For the shortbread

- 115g Butter, Softened
- 50g Caster Sugar
- 175g Plain Flour, Sifted

For the caramel

- 400g Condensed Milk
- 30ml Golden Syrup
- 115g Caster Sugar
- 115g Butter

For the Chocolate

- 175g Plain Chocolate

Equipment Needed

- Grease-Proof Paper
- 20cm/8in square shallow tin
- Mixing Bowl
- Fork

- Small Pan
- Whisk
- Spatula
- Microwaveable Bowl

Method

1. Preheat oven to 180C (Gas mark 3). Line and grease the shallow tin.
2. Using a fork, beat together the sugar and butter until smooth and creamy and then mix in the flour until a dough forms.
3. Knead the dough until smooth, then press into the tin using your fingers. Smooth, level and prick with a fork.
4. Bake for 20 minutes, or until light golden. Leave the shortbread in the tin and cool on a wire rack.
5. To make the caramel, put the condensed milk, syrup, sugar and butter into a pan and heat gently until the sugar has dissolved.
6. Bring the mixture to a boil and boil for 6-7 minutes, or until the mixture is light golden and thick, stirring constantly.
7. Pour the mixture straight from the pan over the cold shortbread base to cover it completely, being careful not to get any of the caramel on you. Shake the tin to remove any air bubbles and leave until completely cold and set. I tend to leave it covered overnight to ensure it is completely set.
8. To make the chocolate layer, melt the chocolate in the microwaveable bowl, stirring it every 30 seconds until it is completely melted. Pour the melted chocolate over the cold, set caramel and spread evenly with a spatula. Leave to cool and set, then cut into whatever shape you fancy and enjoy!

Recipes by the Homebaked Chefs