



Millionaire Shortbread

Shortbread

250g Plain flour.
175g Unsalted butter softened.
75g Caster sugar.

Caramel

397g Condensed milk.
200g Unsalted butter.
3 tbsp Caster sugar.
3 tbsp Golden syrup.

Topping

100g Dark chocolate.
50g White chocolate.

Preheat your oven to 170c fan and line your

Step 1. In a mixing bowl or food processor add your softened butter and caster sugar. Beat together until all the ingredients are combined.

Step 2. Add the flour in until mixture starts to form a dough like consistency and starts coming away from the edge of the bowl.

Step 3. Press the mixture into your dish and use a fork to indent a pattern on top. Cook in the oven for 25-30 minutes until golden brown. Once cooked take out of the oven and leave to cool.

Step 4. While your shortbread is cooling you can start to make your caramel. Add the butter, condensed milk, sugar and golden syrup to a pan on a low heat. Once all the ingredients have melted and the sugar has dissolved you can turn the heat up. You need to be constantly stirring (I use a wooden spoon) your caramel as you don't want it to catch. After around 5-7 minutes the mixture should start to thicken. If when you lift your spoon out of the pan it is coated nicely with the caramel it is then ready to be poured over the shortbread. Leave to chill in a fridge until it has set.

Step 4. When the caramel has cooled and set you can start to melt your chocolate. I always do it in the microwave. Heat your dark chocolate and white chocolate in separate heatproof dishes. You don't want to burn your chocolate so whichever way you do this take your time. Pour the dark chocolate over your caramel and spread over evenly in a thin layer. Dot over the white chocolate and use a skewer in a wave motion to swirl the chocolate. Move quickly as you don't want the chocolate to start setting.

Step 5. Wait for chocolate to set and enjoy!!!

Thank you to Jess from Feed Me Cotswolds for kindly donating this recipe and the video of how to make Millionaire Shortbread.

