



WILD FLOUR

CAKE COMPANY

ORANGE CHOCOLATE MILLIONAIRES

Gluten Free!

The first known recipe, of what used to be known as ‘caramel slice’, came from Australia. The Scottish then coined the name Millionaires Shortbread, due to its richness. We start by making the creamy biscuit base with our own gluten free shortbread, which is gently baked in the oven. After cooling, a layer of creamy caramel is poured over the base. Lastly, our soft milk chocolate ganache is spread all over and melted milk chocolate drizzled lovingly over each slice and finished with fresh orange zest.

*Perfectly paired with
a Hot Chocolate*

(with extra cream for when you feel
like really treating yourself!)

Ingredients: Millionaires Ganache (25%) (Cream [**MILK**], Milk Chocolate (Sugar, Cocoa butter, Whole **MILK** powder, Cocoa mass, Emulsifier: **SOYA** lecithin, Natural vanilla flavouring), Caramel (18%) (Sugar, Glucose Syrup, Sweetened Condensed **MILK**, Water, Unsalted Butter [**MILK**], Golden Syrup [Partially inverted refiners syrup], Palm Oil, Salt, Emulsifiers [Rapeseed Lecithin, Sorbitan Monostearate], Natural Flavouring), Butter (**MILK**), Cornflour, Rice Flour, Caster Sugar, Light Brown Sugar (Cane Molasses), Milk chocolate (2%) (Sugar, Cocoa Butter, Whole **MILK** Powder, Cocoa Mass, **SOYA** Lecithin, Natural Vanilla Flavouring), Orange Zest (1%).

Allergens: Milk, Soya Lecithin

May contain: Gluten, Peanut, Nut,
Sesame, Egg



WILD FLOUR

CAKE COMPANY

Contact us: wildflourcakeco.co.uk
hello@wildflourcakeco.co.uk
01767 479641