



1. Preheat the oven to 180°C/160°C fan/gas mark 4. Grease a square tin and lay one piece of paper into it. Lightly grease this paper and lay the other piece the opposite way on top.



2. To make the shortbread, in a large bowl, briefly beat 135g of butter until soft, then gradually add the flour, sugar and salt (bag 1). Mix in the ground almonds (bag 2) until a soft dough forms.



3. Put the dough into the prepared tin and distribute to the corners with your fingers. Press and smooth the dough with the back of a spoon or a small pallet knife until it is evenly spread.



4. Bake the shortbread for 25-30 minutes, or until lightly golden. Remove from the oven and begin to cool in the tin on a wire rack. Whilst still slightly warm, if the shortbread base has receded from the sides, gently use the back of a spoon to push it back to the edges. Leave to cool completely in the tin.



5. When the shortbread has cooled, roughly chop the pecans (bag 4), and begin to make the caramel. On a low heat, put 50g of unsalted butter and the demerara sugar and salt (bag 3) in a saucepan. Let the butter melt slightly, then add 110ml of double cream and stir continuously (be careful as the sauce will be very hot). When everything is combined and the sugar has dissolved, turn the heat up slightly, continuing to stir. Let the sauce bubble for 2-3 minutes, or until it has thickened, remove from the heat and stir for a few seconds. Add the chopped pecans to the caramel and mix well.



6. Pour the caramel over the cooled shortbread and spread it to the corners. Chill in the fridge for at least 1 hour to fully set.



7. On a medium heat, stir together 35g of butter and the dark chocolate chips (bag 5) in a saucepan, until melted. Pour the chocolate topping over the cooled caramel and spread to the edges to create a smooth, thin layer of chocolate. Use a fork to make a wavy pattern in the chocolate.



8. Chill in the fridge for 2-3 hours. Remove from the fridge and rest for 5 minutes before cutting. Use a knife to loosen the bake from the sides of the tin. Cut into 16 squares.

TOP TIP

For a clean cut, run a sharp knife under hot water, and wipe clean before cutting each slice.

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	30 MINS + 4 HOURS CHILL	25-30 MINS	16

IN THE KIT

Bag 1: 180g plain flour, 55g soft light brown sugar, a pinch of salt

Bag 2: 20g ground almonds

Bag 3: 110g demerara sugar, a pinch of salt

Bag 4: 30g roasted pecans

Bag 5: 90g dark chocolate chips

Butter measure

2 x A4 baking paper

VIDEO

Bakedin.co.uk/chocolate-pecan-millionaire-squares

YOU WILL NEED

220g unsalted butter, softened
(135g + 50g + 35g)

110ml double cream

20 x 20cm square tin

STORAGE

Keep in an air-tight container in the fridge and allow the squares to come back to room temperature before serving.

INGREDIENTS

Plain white flour: (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), demerara sugar (sugar, cane molasses), belgian dark chocolate chips; (sugar, cocoa mass, cocoa butter, emulsifier: **soy** lecithin, natural vanilla flavouring), light brown sugar: (sugar, cane molasses), pecan halves (**nuts**), almonds (**nuts**), Salt (salt, anti-caking agent: sodium ferrocyanide).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1773kJ/421kcal
Fat	11.7g
of which saturates	3.6g
Carbohydrates	71g
of which sugars	45g
Protein	6.3g
Salt	0.10g

Allergens: For allergens see ingredients in **bold**.

May contain: **milk**.

Best before: see sticker. Store in a cool, dry place.

SHARE YOUR BAKEDIN EXPERIENCE WITH US . . .



OR



BakedIn Ltd, Office 112, Slington House, Rankine Road, Basingstoke Hampshire, RG24 8PH

@bakedincakes

460g

CHOCOLATE & PECAN MILLIONAIRE SQUARES

