



IN THE KIT

- Bag 1:** 145g plain flour,
45g light brown sugar
- Bag 2:** 150g dark brown sugar,
27g plain flour
- Bag 3:** 100g dark brown chips
- Bag 4:** 20g white chocolate chips

- 1 x A4 baking paper
1 x small piping bag

YOU WILL NEED

295g unsalted butter (110g + 150g + 35g),
(softened), plus extra for greasing
1 x 397g tin of Carnation Condensed Milk

20cm square tin

STORAGE

Store in an airtight container in the fridge.

INGREDIENTS

Plain white flour (**wheat** flour, calcium, niacin, iron, thiamin), dark brown sugar (sugar, cane molasses), Belgian dark chocolate chips (sugar, cocoa mass, cocoa butter, emulsifier (**soya** lecithin), natural vanilla flavouring), light brown sugar (sugar, cane molasses), white chocolate chips (sugar, cocoa butter, whole **milk** powder, emulsifier (soya lecithin), vanilla extract).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1696kJ/405kcal
Fat	7.3g
of which saturates	4.3g
Carbohydrates	78g
of which sugars	53g
Protein	5.5g
Salt	0.01g

Allergens:

For allergens see ingredients in **bold**.

May contain: **tree nuts**.

Best before:

See sticker.

Suitable for vegetarians.

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450g

**BAKED
IN**

Millionaire's Shortbread



MILLIONAIRE'S SHORTBREAD



1. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Grease a 20cm square tin and line with baking paper provided. In a large bowl, briefly beat 110g of butter until soft, then gradually add the plain flour and light brown sugar (**bag 1**). Mix until a soft dough forms.



2. Put the shortbread dough into the prepared tin and press into the base using your fingers. Smooth over the dough with the back of a spoon for an even layer.



3. Bake the shortbread for 15-20 minutes, or until lightly golden around the edges. Remove from the oven and leave to cool in the tin on a wire rack. Whilst still slightly warm, if the shortbread has come away from the sides, gently use the back of a spoon to push it back to the edges. Leave to cool completely.



4. When the shortbread has cooled, begin to make the caramel. In a medium saucepan over a low heat, melt together 150g of butter with the dark brown sugar and plain flour (**bag 2**). When the butter has melted and the sugar has dissolved, add the tin of Carnation Condensed Milk and mix to combine. Increase the heat slightly and bring the caramel to a boil, stirring continuously.



- 5.** Cook for a further 4-5 minutes, stirring constantly to avoid it catching on the bottom of the pan, until the caramel has thickened slightly. Pour the caramel onto the cooled shortbread base and leave to one side to cool for 20 minutes, then chill in the fridge for 1 hour until firm enough to top with the chocolate.



- 6.** Once the caramel is set, begin to make the chocolate layer. Over a low heat, stir together 35g of butter and the dark chocolate chips (**bag 3**) in a saucepan, until melted. Pour the chocolate topping over the set caramel and spread to the edges to create a smooth, thin layer of chocolate.



- 7.** Empty the white chocolate chips (**bag 4**) into a microwave-safe bowl. Melt in the microwave in 10 second intervals, stirring after each interval until melted. Alternatively, put the white chocolate chips into a heatproof bowl over a pan of simmering water, ensuring the bowl doesn't touch the water, and mix until smooth and melted. Transfer to the piping bag provided and snip a small corner off the end of the bag. Pipe lines vertically on top of the dark chocolate, about 1cm apart, then drag a knife or skewer horizontally through the white chocolate in alternating directions to give a feathered effect.



- 8.** Chill in the fridge for 1-2 hours, or until the chocolate topping has completely set. Remove from the fridge and rest for 5 minutes. Remove from the tin and cut into 16 squares. For a clean cut, run a sharp knife under hot water, and wipe clean before cutting each slice.



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