

ENGLAND  
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EST. 1800



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## Millionaire's Caramel Shortbread

A baking classic with a shortbread biscuit base, topped with sweet caramel and chocolate.

### INGREDIENTS

#### For the shortbread:

- 250g plain flour
- 75g caster sugar
- 175g butter, softened

#### For the caramel:

- 100g butter
- 100g light muscovado sugar
- 397g can condensed milk

#### For the topping:

- 200g plain or milk chocolate, broken into pieces

Heat oven to 180°C/160°C fan. Lightly grease and line a baking tin (consider 2260510).

For the shortbread, mix plain flour and caster sugar in a mixing bowl. Rub in softened butter until the mixture resembles fine breadcrumbs. Knead mixture together until it forms a dough, then press into the base of your tin. Pierce shortbread lightly with a fork and bake for 20 minutes or until firm to the touch and lightly browned. Leave to cool.

For the caramel, mix butter, sugar and condensed milk in a saucepan and heat gently until sugar has dissolved. Stir mixture to make sure no sugar sticks to bottom of pan. Turn up the heat to medium high, bring to the boil and stir. Lower the heat back to low, keep stirring for about 5-10 minutes or until mixture has thickened slightly. Pour over the shortbread and leave to cool.

For the topping, melt the milk chocolate slowly in a bowl over a saucepan of hot water. Pour over the cold caramel and leave to set.

Cut into squares or bars and serve.