

Giant Kit Kat



For the Shortbread

250g Plain Flour
75g Caster Sugar
175g Butter, softened

For the Caramel

100g Butter, or Margarine
100g Light Muscavado Sugar
397g Condensed Milk (1 can)

For the Chocolate Topping

200g Milk Chocolate (1 Large Bar)

Buy your ingredients, [here!](#)

Make the Shortbread

Preheat the oven to 180°C / 356 F / Gas Mark 4
Lightly grease and line a 20-22cm baking tin, with a lip of at least 3cm
Mix the flour and sugar into a bowl and rub in the butter until the mixture resembles breadcrumbs
Knead until the mixture until it forms a dough and press into the tin
Prick with a fork, and bake for 20 minutes until golden
Leave to cool in the tin

Make the Caramel

Gently heat the butter, sugar, and condensed milk in a pan, stirring continuously until the sugar has dissolved
Turn up the heat while continuing to stir and bring the caramel to the boil
Turn down the heat, again while still stirring, until the mixture has thickened slightly, about 5-10 minutes
Pour over the shortbread and leave to cool completely
Once cool, remove it from the mold

For the Chocolate Topping

Break the chocolate bar into squares and put in a glass bowl
Put the bowl over a pan of boiling water and stir until it has melted

Bring it all together

Pour the melted chocolate into the Kit Kat mold, followed by the set Caramel Shortbread
Refrigerate until completely cooled, about an hour
Time to enjoy!

