



Millionaire's Shortbread

For the shortbread:

250g plain flour

75g caster sugar

175g butter, softened

For the caramel:

175 grams butter

175 grams caster sugar

2 tablespoons golden syrup

397 grams condensed milk

Pre-heat oven to 180C/gas4. Lightly grease a 20cm x 33cm oblong/ Swiss roll tin.

Shortbread base: Mix the flour and caster sugar in a bowl. Rub in the butter until the mixture resembles fine breadcrumbs. Press firmly into the base of the prepared tin.

Prick the shortbread lightly with a fork and bake in the pre-heated oven for about 20 minutes or until firm to the touch and very lightly browned. Leave to cool in the tin.

Caramel: Measure the butter, sugar, golden syrup and condensed milk into a pan and heat gently until the sugar has dissolved.

Bring to the boil, stirring all the time, then reduce the heat and simmer very gently, stirring continuously, for about 5 minutes or until thickened slightly. Pour over the shortbread and leave to cool.

Topping: Melt the chocolates slowly in separate bowls, over pans of hot water.

Or melt in microwave-safe bowls in a microwave for 30 seconds at a time. Stir after each 30 seconds until smooth. Pour the dark chocolate over the cold caramel. Pour evenly spaced blobs of white chocolate on top then gently swirl with a fork. Place in the refrigerator until set. Cut into squares or bars.