



Caramel Shortbread

Sarah's servings: 16, Sarah's skill: Medium, Baking time: 25 mins

Ingredients

Shortbread

150g Unsalted butter
55g Caster sugar
225g Plain flour

Caramel

180g Butter
80g Caster sugar
40g Golden syrup
397g Condensed milk
Topping
200g Milk Cooking Chocolate

Method

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- Pre-heat the oven to 180 degrees centigrade (160 fan) and line a 9" square tin with baking parchment.
- Put the butter, caster sugar and plain flour in a large bowl, rub the butter into the dry ingredients until it has the texture of fine breadcrumbs.
- Tip the mixture into the prepared tin and press down with a spatula until it is level.
- Bake in the pre-heated oven for 25 minutes - it should be just starting to slightly colour around the edges.
- Set aside to cool.
- To make the caramel put the butter, sugar, golden syrup and condensed milk in a large heavy based pan.
- On a low heat melt the butter and sugar.
- Once the sugar and butter have dissolved set a timer for 6 minutes and turn the heat up high and the mixture will boil and bubble extremely vigorously. Keep stirring with a metal whisk - if you stop it will burn so keep stirring. The colour will change from a light creamy colour to a caramel colour with a fudgy consistency.
- After 6 minutes take off the heat and continue to whisk for a minute.
- Then pour the caramel on top of the shortbread base and level - be careful as it is very hot!
- Set aside to cool and set for at least 1 hour.
- Put the cooking chocolate in a heatproof bowl over a pan of boiling water making sure the bottom of the bowl does not touch the water or melt in a microwave for about 1 1/2 minutes in 30 second bursts so it doesn't burn and mix between bursts.
- Pour the chocolate over the caramel and level.
- Set aside to cool and set.
- Cut into 16 slices with a sharp knife. If you put the caramel shortbread in the fridge to set it will make it much harder to cut and get clean slices.