

# Millionaire Shortbread

## Ingredients

FOR THE BASE:

- 170g plain flour
- 60g caster sugar
- 120g butter
- FOR THE CARAMEL:
- 1 tin of condensed milk 397g
- 2 tbsp of golden syrup
- 60g caster sugar
- 120g butter
- FOR THE TOPPING:
- 200g milk chocolate

## Method

1. Blend the sugar and butter for the base and sieve in the flour. Rub together until it forms a dough. Press into a lined 20cm square cake tin. Bake on gas mark 4 until golden.
2. Whilst the base is baking, slowly heat all the caramel ingredients in a pan over a very low heat until it becomes a deep caramel colour. This can take 20-30 mins.
3. Pour the caramel over the base and leave to cool for about half a hour.
4. Melt the chocolate and pour over the caramel. Leave in a fridge to set, remove from tin and cut into squares.

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