

Marbled Millionaire's Shortbread



Ingredients for Shortbread Base:

200g Plain Flour
175g Unsalted Butter, Softened, Plus Extra for Greasing
100g Caster Sugar

Ingredients for Caramel Filling:

400g Can Condensed Milk
50g Unsalted Butter
50g Light Brown Sugar



Ingredients for Chocolate Topping:

200g Milk Chocolate
50g Dark Chocolate
25g Unsalted Butter



Please bring a 20cm square cake tin and a piece of tin foil to cover the tin at the end of the lesson.

Method:

1. Preheat the oven to 160°C or Gas Mark 3.
2. Weigh out all the ingredients accurately.
3. Grease the tin and line with baking paper.
4. Sieve the flour into a large bowl.
5. Cut the butter into small pieces.
6. Add the butter to the flour and rub together until it resembles breadcrumbs. Stir in the caster sugar with a round bladed knife.
7. Tip the breadcrumb mixture into the tin and press it down well with your hands until it is compact and even.
8. Bake in the oven for 35 to 40 minutes until golden brown. Leave to cool in the tin.
9. For the caramel: Place a saucepan at the front of the hob. DO NOT turn on.
10. Add the butter and light brown sugar. Melt over a medium heat, stirring at all times with a white plastic stirring spoon.
11. From the saucepan from the heat and place on a pan stand. Add the condensed milk. Place the saucepan back on the front of the hob and bring to a boil, stirring constantly.
12. Once boiling, reduce the heat and cook on a steady simmer, still stirring constantly for 5 minutes until it thickens and darkens to a light caramel colour.
13. Remove the saucepan from the heat and pour the caramel over the cooled shortbread base and leave to cool. The tin can be placed in the fridge to speed up the cooling down process.
14. For the chocolate topping: Fill a small saucepan 1/3rd full with water, place on the back of the hob. Ensure a glass bowl sits securely on the top. Remove the glass bowl.
15. Bring the water to the boil and reduce the temperature until it simmers.
16. Place the milk chocolate and the butter into the glass bowl. Add this to the top of the saucepan of simmering water. You do not need to stir, heat until the chocolate has just melted.
17. Remove the glass bowl carefully using oven gloves and place the bowl on a pan stand. Pour the melted milk chocolate over the set caramel. Wash the glass bowl out.
18. Melt the dark chocolate with the butter in the same way as the milk chocolate.
19. Remove the glass bowl from the saucepan using oven gloves and pour the dark chocolate over the surface of milk chocolate in a zigzag pattern and drag a fine skewer through both the chocolates to create a marbled effect.
20. Leave to cool and harden before cutting into squares

