

## Caramel Shortbread

### Ingredients

- **For the shortbread**
- 175g (6oz) butter
- 75g (3oz) caster sugar
- 250g (9oz) plain flour
  
- **For the caramel filling**
- 175g (6oz) butter
- 75g (3oz) caster sugar
- 3tablespoons golden syrup
- 300g (10oz) sweetened condensed milk
- 1teaspoon salt (only if you want salted caramel)
  
- **For the chocolate topping**
- 150g (5oz) milk or plain chocolate, chopped



### Method

1. Line a 18x27cm (7x11in) rectangular cake tin with nonstick baking paper. Heat the oven to gas 4, 180°C.
2. Make the shortbread - Place the butter and sugar in a bowl and beat with a wooden spoon until light and creamy. Beat in the flour until it forms a soft dough. Press the mixture evenly into the prepared tin. Bake for 20-25 minutes until pale golden.
3. For the caramel - Place the butter, sugar, golden syrup and condensed milk into a large pan over a medium heat. Stir continuously until the sugar has dissolved then turn up the heat and boil for 5-7 minutes, stirring all the time to ensure the mixture doesn't burn on the bottom of the pan.
4. The mixture is ready when it turns a deep golden colour and has thickened to a soft fudge consistency. If making salted caramel, stir in 1tsp salt, then pour the caramel over the shortbread and leave to set for an hour or until chewy.
5. Put the chocolate in a bowl and melt in the microwave for 1-2 minutes (or place over a pan of simmering water). Pour melted chocolate over the caramel. Leave in a cool place to set, then cut into squares. Keep in a tin for up to 1 week.

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