



Millionaire Shortbread

Millionaire shortbread is a delicious treat that you can easily make yourself with the steps in our recipe. First bake the bottom of the FunCakes mix for cookies, then make the caramel of sugar, butter and sweetened milk. At last cover it with a sweet layer of chocolate.

Boodschappenlijstje



PME Deep Square Pan 20x20x7,5cm

SQR083
€17.25



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Chocolate Melts Milk 350g

F30110
€9.69

Other materials:

- 75 gram butter on room temperature
- ½ egg
- 1 can of sweetened condensed milk (457 gram)
- 50 grams butter
- 4 tablespoons of brown caster sugar
- Baking paper

Preheat the oven on 180°C (convection oven 160°C). Mix 250 gram mixture with 75 gram butter and ½ egg till a dough. Let the dough stiffen in the fridge for at least 1 hour. Cover a square baking pan with baking paper and cover it with the dough. Make sure that the dough has the same thickness (approx. 1 cm). Bake the cookie bottom in 20-25 minutes until it is golden yellow. Let the bottom cool down in the baking pan.

Mix the condensed milk with the butter and the brown caster sugar and bring it to boil. Keep the temperature as low as possible and constantly keep stirring with the spoon. Never leave the pan alone without stirring, it burns very quickly. The caramel is ready, once you go with the spoon on the bottom of the pan and the bottom remains visible for approx. 3 seconds. Cover the cookie bottom with the caramel.

Melt 250 gram chocolate a bain marie (make sure that the chocolate doesn't come in contact with the water). Pour the melted chocolate over the caramel layer in the baking pan and place the pan in the fridge.

Remove the shortbread from the pan once the chocolate is cooled down and hard again. Cut the millionaire shortbread in squares of 4 x 4 cm. Serve at room temperature.

Tip: Salted caramel is delicious. Sprinkle some sea salt over the caramel layer before you cover it with chocolate.

Made possible by FunCakes.

