

# Millionaires Shortbread

## For the shortbread

225g plain flour

175g unsalted butter

75g caster sugar

## For the topping

150g butter

1 x 379g can condensed milk

150g plain chocolate

100g golden syrup

## Shortbread:

- Preheat the oven to 150C or Gas mark 2.
- Place the flour and butter in a bowl and rub together using your fingertips.
- Add the caster sugar and stir until combined and it starts to make a dough.
- Tip the mixture into a lined square tin.
- Bake in the oven for 30 minutes.

## Topping

- For the topping, heat the butter, condensed milk and golden syrup in a saucepan, stirring until the mixture has gone smooth.
- Increase the heat and bring the mixture to the boil, stirring frequently, until the caramel thickens and turns golden brown
- Once cooled, pour over the cooled shortbread
- Allow to cool completely

## Chocolate

- Melt the chocolate using a bain-marie
- Pour melted chocolate over the caramel and leave until the chocolate has cooled and set
- Cut into squares and serve.