



Name of the recipe: Millionaire's shortbread

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Make sure you have everything you need and place them on your kitchen counter. This is called "mise en place" (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients for the crust:

1. 250 g plain flour
2. 75 g caster sugar
3. 175 g butter (softened)

For the filling:

1. 100 g butter
2. 100 g moscovado sugar
3. 1 tin condensed milk

For the topping:

200 g melting chocolate

To prepare:

1. Heat the oven at 180°C;
2. Grease a 22 cms square and 3 cms high tin;
3. To make the crust, mix the flour and the caster sugar in a bowl;
4. Add the butter and rub until like sand;
5. Work the ingredients a little until a dough is formed and then press onto the bottom of the tin;
6. Prick the dough lightly and cook for around 20 mins or until it looks firm and golden;
7. Let cool in the same tin.
8. To prepare the filling, in a pan pour the condensed milk and add the moscovado sugar and the butter, heat slowly until the sugar dissolves completely;
9. Mix continuously with a spatula to make sure there is no sugar in the bottom of the pot (some dark specs may appear but will not affect the flavour);
10. Increase the temperature, always stirring until it boils. Then lower the heat and stir for about 5-10 mins until it thickens a bit;
11. Pout this mixture over the crust and let set and cool down;
12. For the topping, melt the chocolate in a double boiler, pour over the caramel and let chill.
13. Cut in squares using a hot knife.

Amazing!