

# EAST NORTH EAST BAKE-OFF

## MARbled MILLIONAIRE SHORTBREAD



### INGREDIENTS

250g Shortbread biscuits, crushed

55g Butter, melted

150g Dark brown soft sugar

150g Butter

397g Carnation Condensed Milk

200g Dark chocolate

55g White chocolate

You will also need...

20cm brownie tin, lined with baking parchment with extra paper overhanging the edges so you'll be able to lift your finished millionaire's shortbread recipe out with ease!

## METHOD

Step 1. Put the crushed biscuits into a bowl with the melted butter.



Step 2. Mix it together thoroughly, then press the mixture into the base of your tin. Chill for ten minutes. If you're in a hurry, you can also put the tin in the freezer to chill and set each layer.



Step 3. Gently heat the sugar and remaining butter in a heavy based, non-stick pan, stirring until melted.



Step 4. Add the condensed milk and bring to a rapid boil, stirring continuously. Cook for around a minute or until the filling has thickened.



Step 5. Pour the caramel over the base, then allow to cool. Once cooled, chill in the fridge or freeze until set.



Step 6. Melt the chocolate in separate bowls.



Step 7. Pour the dark chocolate over the caramel and then add spoonfuls of the melted white chocolate. Swirl together with a spoon for a marbled effect.



Step 8. Place back into the fridge to chill until set. Once set, remove from the tin, dip a sharp knife into hot water (this will make it much easier to cut) and then dry it briefly before using it to cut the shortbread.

These are great to share with friends but if you do have any left over you can keep them for up to two weeks. Simply put in an airtight container and pop it in the fridge.