



MARSHMALLOW MILLIONAIRE'S SHORTBREAD

PREP 45 mins

COOK 20 mins

CHILL 2 hrs

SERVES 12

Instructions (part 1)

Start by making the shortbread base:

Preheat the oven to 180°C fan / 160°C conventional and line a 20cm baking tin with greaseproof paper.

Cream the butter and sugar together until light and fluffy.

Add the flour and use your hands to work the mixture together into a dough.

Press the dough out into the base of the tin, using the back of a spoon to smooth it out into an even layer.

Bake for 18 minutes until pale golden on top. Leave to cool.

Meanwhile, make the caramel layer:

Measure all the ingredients into a medium saucepan, preferably stainless steel.

Place the saucepan over low heat and stir occasionally with a wooden spoon or spatula until the ingredients have melted into a smooth mixture.

Turn the heat up to medium so that the mixture starts to bubble up. Once boiling set your timer for 5 minutes and stir continuously until the caramel thickens and turns golden in colour.

Take the saucepan off the heat and stir the caramel for 30 seconds to knock out any air pockets. The caramel will become more golden and continue to thicken as it cools down.

Pour the caramel over the shortbread base and spread it out into an even layer.

Leave to cool at room temperature for 10 minutes. Then place in the fridge for 30 minutes to set.

Ingredients

Shortbread base:

200g Plain flour
100g Unsalted butter soft
at room temperature
50g White caster sugar

Caramel layer:

150g Salted butter
30g White caster sugar
60g Golden syrup
1 tin (397g) Condensed milk

Marshmallow layer:

150g Epic Snax Mini Baking
Mallows

Chocolate topping:

300g Milk chocolate

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Instructions (part 2)

Once set, make the marshmallow layer:

Place the marshmallows in a bowl and melt in the microwave for 1-2 minutes until risen and puffed up.

Give the marshmallows a stir, then spoon it on top of the caramel. Use the back of a spoon to press it out. Be warned, it will be very sticky!

Place in the fridge whilst you make the chocolate topping.

To make the chocolate topping:

Break the chocolate up into a bowl or jug and melt in the microwave for 1-2 minutes or until melted and smooth.

Pour on top of the marshmallow and spread it out into an even layer.

Place back in the fridge one last time and leave to set for 1 hour.

To slice, first run a sharp knife under a hot tap. Wipe clean, then score the top of the millionaire's shortbread (4 lines across and 3 down). Now slice into 12, tuck in and enjoy!

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