

Peanut & Caramel Millionaires Shortbread



Equipment:

20cm/8" square traybake tin - greased and the sides and base lined with parchment paper
Small Piping Bag
2 x glass bowls
2 x saucepans
1 x heavy based saucepan
Cocktail stick
Fork

Skills we will learn:

Making Shortbread
Making Caramel
Melting Chocolate on a Bain Marie
Piping Chocolate

Ingredients

For the Shortbread:

150g	Plain Flour
75g	Unsalted Butter, Cubed and Chilled
25g	Crunchy or Smooth Peanut Butter
50g	Light Muscavado Sugar
175g	Salted & Roasted Peanuts - Roughly chopped

For The Caramel:

250g	Condensed Milk
125g	Unsalted Butter
100g	Caster Sugar
50g	Golden Syrup
1tsp	Vanilla Extract

For the Topping

125g	70% Dark Chocolate, roughly chopped
75g	Milk Chocolate, roughly chopped
25g	Unsalted Butter, cubed
50g	White Chocolate, roughly chopped

Method

- Pre-heat the oven to 160°C fan
- **Shortbread:** 'breadcrumb' the flour and chilled cubed butter
- To this add, the peanut butter and sugar and mix until it 'clumps' together
- Tip this into the prepared tin and using your hands, and then the back of a spoon press firmly. Prick the shortbread with a fork.
- Bake for 18mins, until golden brown.
- Remove and leave too cool.
- **Make the caramel:** add of the ingredients into a medium, heavy based pan and set over a low heat for 1-2 mins, and stirring to dissolve the sugar.
- Bring to the boil, whisking continuously for about 5 mins, until reduced, thickened slightly thickened and caramel-coloured.
- Working quickly, remove the pan from the heat and spoon 2-3tbsp onto the shortbread, spread it level.
- Scatter on the peanuts and carefully spread the remaining caramel.
- Leave to cool, to firm up
- **Make the topping:** Combine the chopped dark and milk chocolate with the butter, in a bowl over set over a pay of simmering water. In a clean bowl, do the same with the white chocolate.
- Spread the dark chocolate over the caramel. Spoon the white chocolate into a piping bag.
- Pipe lines across the top of the dark chocolate, then draw a cocktail stick through them, to create a feather.
- Leave to set and cut into 16 squares.

*****If you can have the tray greased and lined

*****If you can have all ingredients out and weighed

Thanks :)