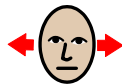
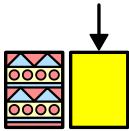


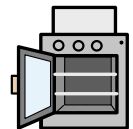
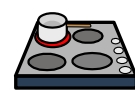
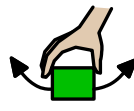
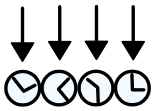
Follow the recipe to make millionaires shortbread.



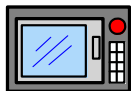
You could use ready made caramel or make



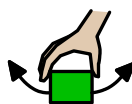
it plain with no caramel.



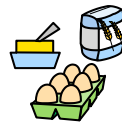
Always be careful when using the hob, oven



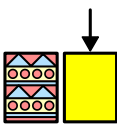
and microwave because they are hot, ask an



adult for help and use oven gloves.

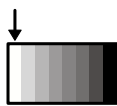


## Ingredient

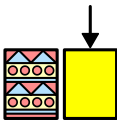
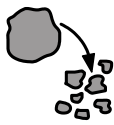
- 250g  plain  flour

-  75g caster sugar

-  275g butter softened

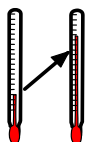
- **100**  100g  light muscovado  sugar

- **2**  397g cans  condensed milk

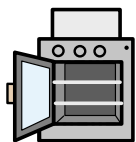
- 200g  plain or  milk  chocolate,  broken into pieces



## Millionaires shortbread recipe



Preheat



oven

to

180°C

180C

/

160°C

160C

fan/

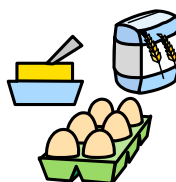


4

gas 4.



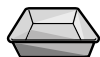
Find



ingredients



Find



baking tray,



saucepan,



spoon,



knife,



bowl,

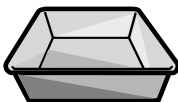


scales

and



microwave



Grease the baking tray with butter



To make



the shortbread,



weigh

250g



plain



flour

and 75g

caster sugar



in a



bowl



Rub

in 175g



soft



butter

until the



mixture

is like



fine



breadcrumbs



Knead

the



mixture

until it



makes



a dough,

then



press



into



baking tray



Make



holes

with a



fork

and



bake

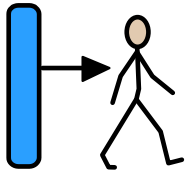
for

20 minutes

or until

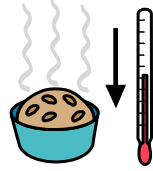


light brown



Leave

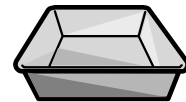
to



cool

in the

baking tray



To make

the



caramel,



weigh

100



100g



butter

and

100



100g

muscovado



sugar



Add

them to a



saucepan

with

2

397g

cans



condensed milk

and



heat



gently

until the



sugar

has



dissolved



Boil,



stirring



all



the time,

then



reduce

the



heat

and



simmer



very



gently,



stirring



continuously,

for



about



5-10



minutes

or until the



mixture

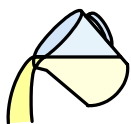
has



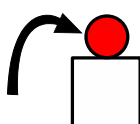
thickened



slightly

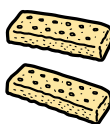


Pour



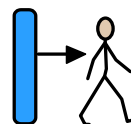
on to

the



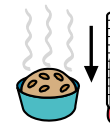
shortbread

and



leave

to



cool



For the topping,



melt

200g



plain

or



milk



chocolate



slowly

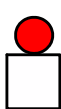
in the



microwave



Pour



on top

of the

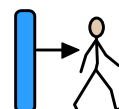


cold



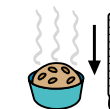
caramel

and

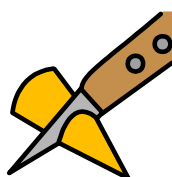


leave

to

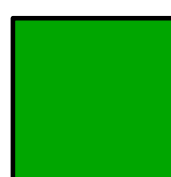


cool

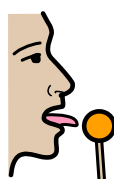


Cut

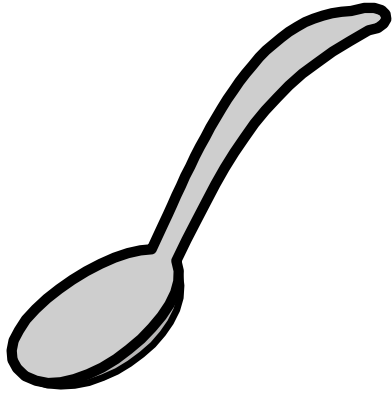
into



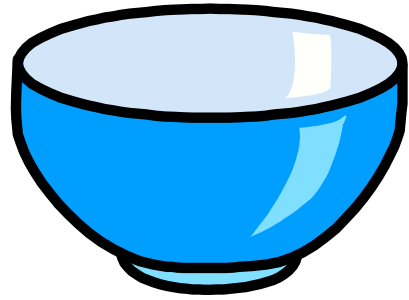
squares



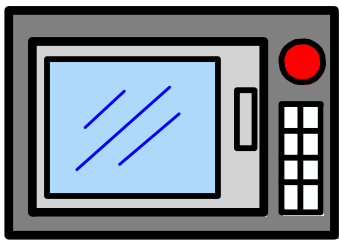
Taste



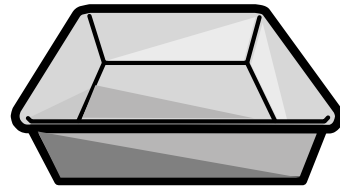
spoon



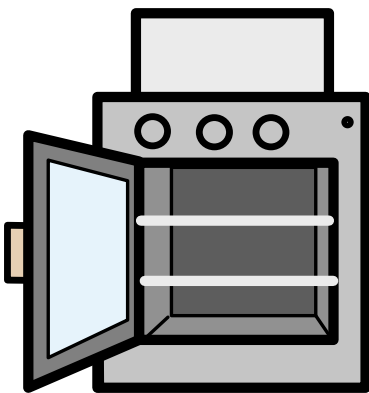
bowl



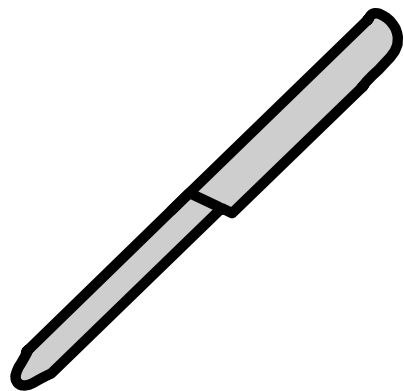
microwave



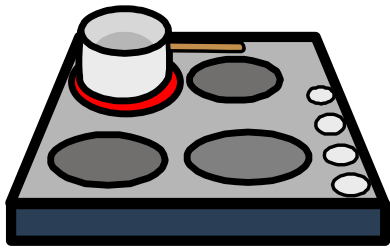
baking tray



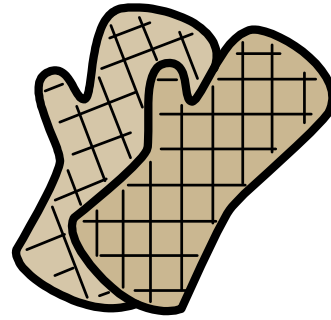
oven



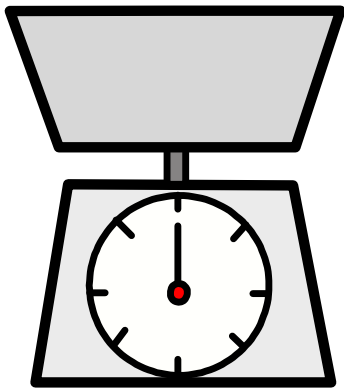
knife



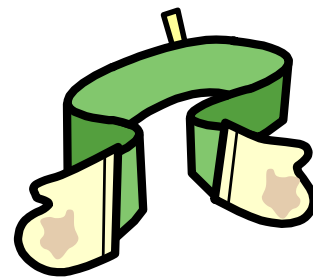
hob



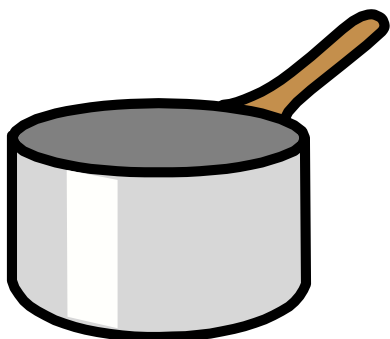
oven gloves



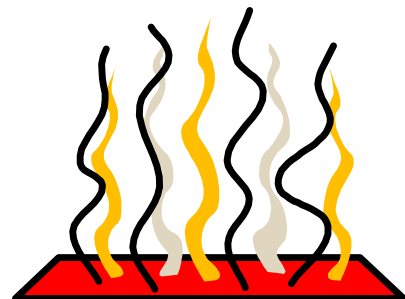
scales



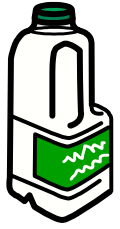
oven gloves



saucepan



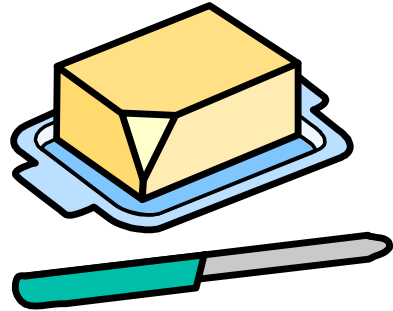
hot



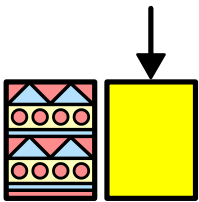
milk



chocolate



butter



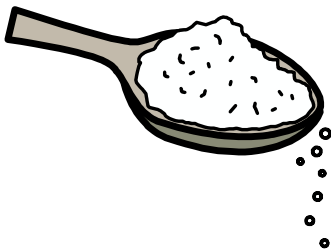
plain



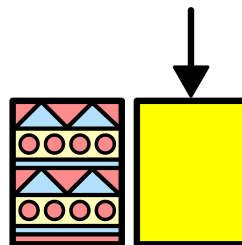
chocolate



condensed milk



sugar

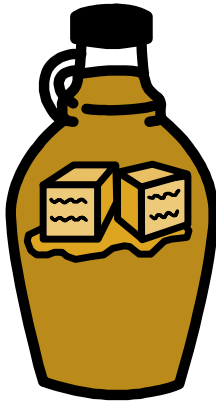


plain

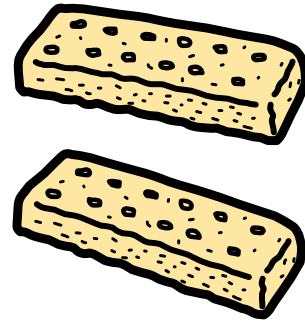


flour





caramel



shortbread



chocolate



millionaires shortbread