**Haddington Show 2025**

**Produce and Craft; Convenor’s Recipe**

**Millionaire Shortbread**

You will need:

9” x 9” deep square tin

Baking paper

**Ingredients:**

Shortbread

175g Plain Flour

125g Butter (cold and unsalted)

50g Caster Sugar

Caramel

150g Butter

150g Muscovado Sugar

1 x 397g Tin of Condensed Milk

Chocolate Layer

200g Milk Chocolate

100g White Chocolate

**Method:**

1. Preheat oven to 180 degrees, or 160 degrees for a fan oven, and line your tin with baking paper
2. Cream together the butter and sugar until smooth
3. Mix in the flour until a crumbly dough has formed
4. Press the dough firmly into your lined tin, and then prick all over with a fork
5. Bake in the oven for 20-25 minutes until the shortbread is a pale golden colour
6. Set the shortbread aside
7. In a large pan, melt the butter and sugar over a low heat, stirring until the sugar has dissolved
8. Add the condensed milk and raise the temperature, taking care to stir constantly and ensure the mixture does not catch on the bottom of the pan. Keep stirring until the caramel turns a golden caramel colour
9. Pour the caramel over the shortbread, smoothing out with spatula. Let this set in the fridge.
10. Once the caramel has set, melt your milk chocolate first, either in a bain marie, or using the microwave by melting in 30 second blasts, stirring in between
11. Pour the milk chocolate over the caramel, using a spatula to spread it out
12. Melt the white chocolate, using one of the methods outlined at step 10. Use the white chocolate to create a design of your choice
13. Leave to completely set, and then cut into 9 equal squares