



Millionaire's Shortbread

Shortbread Base

120g sifted caster sugar
250g softened unsalted butter
2 ½ cups sifted plain flour
Pinch of salt

Fruit and Nut Topping

3 tbs dried apricots finely chopped
3 tbs dried cranberries finely chopped
2 tbs chopped toasted slivered almonds
2 tbs chopped raw macadamia nuts

Caramel Topping

1 tin of condensed milk
2 tbsp golden syrup
85g unsalted butter
½ cup dark brown sugar
½ tsp salt (optional)

Decoration

White chocolate for melting and drizzling on top

1. Line a slice tray (27 x 13cm or thereabouts) with baking paper and pre-heat oven to 150 degrees Celsius
2. Place all shortbread ingredients in a large bowl, and using your hands, rub the butter in to the flour and sugar with your fingertips. At first it will resemble breadcrumbs, but keep on rubbing until it all comes together as a dough
3. Tip into the slice tray and press firmly and evenly with your hands. Prick all over with a fork and then bake for 40 minutes until golden. Allow to cool
4. Meanwhile, chop all fruit and nut ingredients and sprinkle evenly over the shortbread base
5. Next, to make the caramel, place a heavy based saucepan over a medium heat with all caramel ingredients except the salt. Stir until sugar melts, then increase the heat and bring mixture to the boil
6. Reduce temperature to a simmer and continue to cook (and stir!) until the caramel reaches 115 degrees Celsius. I use a sugar thermometer. If you do not have a thermometer, cook the caramel until it reaches the soft ball stage
7. Take the caramel off the stove and stir in the salt, then pour evenly over the top of the fruit and nuts
8. Allow the slice to cool completely before slicing into pieces. The caramel will firm slightly over time
9. Drizzle with melted white chocolate for decoration

** NOTE ** – I prefer not to store this slice in the fridge. Also, you can get creative and use any combination of your favourite fruit and nuts!