

Caramel chocolate shortcake

26 cm flan tin

Ingredients

BASE

- **180 g** self-raising flour
- **55 g** granulated sugar
- pinch of salt
- **120 g** butter, plus extra for the tin

FILLING

- **60 g** butter
- **1 tin** sweetened condensed milk
- **4 tbsp** dark brown sugar

TOPPING

- **200 g** milk chocolate
- **40 g** white chocolate

Method

BASE

1. Mix the self-raising flour, butter, sugar and salt by hand in a bowl to a firm dough.
2. Grease the tin, roll out the dough and line the tin with it.
3. Cover the dough with baking paper and weigh it down with baking beans (blind baking).
4. Bake the base for about 20 minutes at 180 °C until cooked and golden brown.

CARAMEL FILLING

5. Melt the butter in a saucepan over a low heat. Add the brown sugar and condensed milk and stir until the sugar has dissolved.
6. Bring to the boil and keep stirring, or the caramel will catch. After about 10 minutes the caramel is thick enough.
7. Spread the caramel over the base and put the tart in the freezer for about 10 minutes. The caramel thickens further as it cools.

CHOCOLATE LAYER

8. Melt the milk chocolate au bain-marie (in a bowl over a pan of hot water). Then melt the white chocolate and put it in a small piping bag or paper cone.
9. Pour the milk chocolate over the caramel and quickly smooth it out.
10. Pipe a zigzag of white chocolate on top and drag a knife or cocktail stick through it to make a pattern.
11. Let the chocolate set completely before cutting.

EQUIPMENT

26 cm loose-bottomed flan tin, rolling pin, baking paper, baking beans, saucepan, bain-marie, small piping bag or paper cone, cocktail stick

> **Tip:** Do not keep the tart in the fridge, or the caramel will become too hard. Stored outside the fridge it keeps for a week.