



## Bake Your Own

### Easter Millionaires Shortbread

There are many variations of this recipe. We used a family recipe with Cadbury crème eggs to top.

#### Ingredients—shortbread

340gm Spelt flour - 1/4 tsp salt - 175gm Caster Sugar - 175gm butter

#### Caramel Layer-

100gm butter - 100gm soft brown sugar - drop Vanilla Essence

2 tsp golden syrup - 1/2 tin condensed milk

#### Top -

100gm plain chocolate/ 100gm milk chocolate - Cut up Cadburys cream egg

#### Method

1. Heat oven 160/325. Grease baking tray.
2. Mix flour, sugar, salt and rub in butter until it's fine like breadcrumbs.
3. Press into greased tin and fork, cook for 30 minutes.
4. Next, add butter, sugar, condensed milk and syrup into non stick pan and stir for 20 minutes until thick caramel . Pour into cooked shortbread.
5. Leave to cool and make chocolate top.
6. Melt chocolate in microwave, once melted pour onto cooled caramel.
7. Add cut up Cadburys crème egg, sprinkle on top and cut into squares.

