



Espresso Millionaire Shortbread

Makes: 16 bars

Prep Time: 30 minutes Cook Time: 25 minutes

Total Time: 55 minutes

Shortbread:

- 1 1/2 cups all-purpose flour
- 1/2 cup + 3 tbsp unsalted butter, room temperature
- 1/3 cup granulated sugar
- 1 large egg yolk
- 1 tsp vanilla extract
- 1/2 tsp fine sea salt

Espresso Caramel:

- 1 14-ounce can sweetened condensed milk
- 1/2 cup dark brown sugar, firmly packed
- 6 tbsp unsalted butter
- 2 tbsp golden syrup (such as Lyle's), dark corn syrup or brown rice syrup
- 2 tsp espresso powder
- 1 tsp vanilla extract
- 1/2 tsp fine salt

Chocolate Layer:

- 9 ounces dark chocolate 70%, coarsely chopped
- 2 1/2 tbsp unsalted butter
- 2 ounces white chocolate, chopped, for feathering

Shortbread:

Preheat the oven to 350°F. Grease a 9 x 9-inch baking pan and line with parchment paper. Allow the parchment paper to overhang the sides to make it easier to lift the shortbread out once cooked.

In the bowl of a stand mixer fitted with a paddle attachment, add the flour, butter, sugar, egg yolk, vanilla and salt and beat on medium speed until combined and a dough starts to form.

Tip the dough into the prepared pan and using your hands, press the mixture into the pan until totally level. Using the base of a measuring cup or glass might help to level at the end. Prick the base with the tines of a fork. Bake for 20 to 25 minutes, or until golden. Remove the pan from the oven and allow it to cool completely.

Espresso Caramel:

Whisk the sweetened condensed milk, brown sugar, butter, golden syrup, espresso powder, vanilla and salt together in a medium saucepan over medium heat until the sugar dissolves, the butter melts and the mixture comes to a boil. Attach a candy thermometer to the side of the pan and boil gently, whisking constantly, until the caramel is thick and the temperature registers 225 degrees F, about 6 minutes. Pour the caramel over the warm crust; place in the refrigerator for one hour until caramel is set.

Chocolate Layer:

Melt the dark chocolate and butter in a bowl over a pan of simmering water, ensuring the bottom of the bowl does not come into contact with the water. Once melted and glossy, pour the chocolate mixture over the caramel.

Melt the white chocolate in the microwave in 20-second increments, stirring well after each. Spoon melted white chocolate into a small piping bag and pipe horizontal straight lines about ¼-inch apart over the dark chocolate. Score the lines using a skewer by dragging it up and down the top of the chocolate, perpendicular to the lines that you piped.

Chill in the fridge until completely set, at least 1 hour or at room temperature for a couple of hours. Remove from the pan by using the parchment paper. Cut into slices or squares using a sharp, hot knife, wiping between each cut.

Recipe adapted from Once Upon a Chef & Emma Duckworth Bakes