

Mini Muffin Pan Millionaire's Shortbread

60g caster sugar
120g unsalted butter
180g plain flour
1/2 jar condensed milk caramel
100g milk chocolate or Giant chocolate buttons.

Spritz the Mini Muffin Pan lightly using the Kitchen Spritzer.

Cream butter and sugar together in Classic Batter Bowl until light and fluffy, add the flour and mix until it forms a ball, you may need to squeeze it with your hands to bring it together.

Put a ball the size of a cherry tomato into each well of the muffin pan and squish with the Mini Tart Shaper to form a perfect shortbread cup. Into each add a Small Scoop half full of caramel. Bake at 200 degrees for 10 minutes.

Remove from oven and place chocolate buttons onto each mini caramel shortbread and leave until melted and then spread flat using Small Spreader. Alternatively if you have a bar of chocolate and not buttons then melt it using our Small Micro Cooker and use Decorator Bottles to top the caramel cups.

If you can wait for it all to cool down and the chocolate to set then please do.....failure with this last step is common!!

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