

# Caramel Shortbread

## Ingredients

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- 1/2 c butter
- 1/4 c white sugar
- 1 c all-purpose flour
- 1/4 c ground almonds
- 3/4 c butter, melted
- 3/8 c sugar, white
- 3 T golden syrup
- 1 14-ounce can sweetened condensed milk
- 8 1-ounce squares high quality milk chocolate
- 1/3 c almonds, toasted and sliced

## Instructions

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1 Beat 1/2 cup butter and 1/4 cup sugar until pale. Add flour and ground almonds to form a soft dough.

2 Press dough into a 8 inch square pan that has been greased and lined with parchment paper. Bake shortbread at 350 degrees F (175 degrees C) for 20 to 25 minutes, or until pale golden brown. Leave in pan until cool.

3 To Make Topping: Cook 3/4 cup butter, 3/8 cup sugar, syrup, and sweetened condensed milk in a saucepan on low heat. Bring to a boil, stirring constantly. Boil for 5 to 7 minutes until it has thickened and has a pale caramel color.

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4 Spread caramel on cooled shortbread, and let set about 40 minutes. Melt chocolate over low heat. Spread melted chocolate on top of caramel and sprinkle on toasted almonds.