

Millionaire's Shortbread



Ingredients

- 100 g brown sugar
- (2 tsp vanilla extract)
- 1 tsp kosher salt
- 230 g unsalted butter, melted
- 250 g all-purpose flour
- Raw/turbinado sugar, sprinkled

Caramel

- 56 g unsalted butter
- 198 g sweetened condensed milk
- 100 g light brown sugar
- 60 ml corn syrup
- 60 ml heavy cream
- ½ tsp kosher salt

Chocolate

- 115 g dark chocolate

Method

1. In a large bowl, add brown sugar, vanilla extract, kosher salt, and melted butter. Give it a whisk until everything is smooth and homogenous. Afterwards, add all-purpose flour and whisk together until the right consistency is reached. The dough should hold its shape when pressed together, but should also be nice and crumbly.
2. Line a lasagna pan with aluminum foil. Trim one sheet widthwise and another lengthwise and lay into the pan (just like you would for brownies). Rub the aluminum foil down with butter so that the shortbread doesn't stick.
3. Press the dough into the pan using wet fingers. Use a large spatula to flatten the top and ensure that the dough is evenly spread in the pan. Dock the dough by piercing all over with a fork then sprinkle turbinado sugar across the top. Place into a 175C oven for 17-22 minutes.
4. Remove from oven and let cool for 2 hours on a wire rack.
5. To make the caramel, add the unsalted butter, sweetened condensed milk, brown sugar, corn syrup, heavy cream and kosher salt to a saucepan.
6. Whisk the ingredients together on the stove over medium heat. Bring to a simmer and whisk frequently for about 15 to 20 minutes, or until it reaches 113C. It's going to stall around 107C, but keep whisking until it reaches 113C.
7. To end up with the perfect consistency, the caramel needs to be at a temperature of at least 113C and no more than 115C.
8. Once the target caramel temperature has been achieved, pour it over the shortbread and use an offset spatula to push it into all the corners and spread it out nice and even. Tap the pan a few times against the countertop to pop any bubbles.
9. Set aside and let cool completely.
10. To make the tempered chocolate topping, start with 8 ounces of dark chocolate in wafer form. Take about 2 ounces and chop it finely, then set aside.
11. Melt the remaining 6 ounces of chocolate over a double boiler. Dump the chocolate in and stir. Allow it to melt, and do not let it exceed a temperature of 48C.
12. Remove from the heat to finish melting, if necessary, and then take it off the heat completely. Immediately add in the remaining 2 ounces of finely chopped chocolate and stir until smooth and tempered.
13. Once the chocolate reaches 28C, pour it over the cooled caramel. Push it into all of the corners and spreading it out evenly with an offset spatula.
14. Give the pan a wiggle and a few taps on the countertop to even out and pop any remaining bubbles.
15. Cover and refrigerate for 10 minutes, or until the chocolate is set.
16. Use the aluminum foil handles to lift the shortbread out of the pan. Slowly and carefully peel off the aluminum foil and get ready to slice.
17. Cut into bars of desired length and serve. I recommend first gently slicing just into the chocolate, then slicing all the way through the rest of the cookie, so that the chocolate doesn't break. Enjoy!

Notes

- [MILLIONAIRE'S SHORTBREAD — Basics With Babish](#)

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Revision #3

Created 2023-12-30 13:18:47 UTC by Timothy

Updated 2024-01-02 13:50:12 UTC by Timothy