**Maltesers Millionaires Shortbread**

I’ve had this idea floating around in my head for ages now but as the lockdown has meant the country has gone baking crazy, I’ve been unable to get my hands on condensed milk for several weeks. Finally my wish was granted last week, the elusive tin arrived in my online shopping delivery just in time for me to try these out on my neighbours during our socially distanced driveway drinks VE Day get together.

They received resounding approval but should be treated with caution – only suitable for those with a very strong heart and an exceedingly sweet tooth!

Ingredients

**For the biscuit base**

400g malted milk biscuits

175g butter – melted

**For the caramel**

1 tin of condensed milk

3 tablespoons granulated sugar

4 tablespoons golden syrup

200g butter

**For the chocolate topping**

250g Malteser buttons or milk chocolate

200g Maltesers

1. Line a 8” square cake tin with baking parchment.
2. Crush the malted milk biscuits to a fine crumb. I usually put them in a plastic bag and bash them with a rolling pin, it’s a great stress reliever, but use a food processor if you prefer.
3. Put the biscuit crumbs in a bowl and combine with the melted butter so you have a sandy texture. Spread the mixture in the bottom of the cake tin and press down firmly (I use the bottom of a glass) to make a firm base. Put in the fridge to set.
4. To make the caramel put the condensed milk, butter, sugar and golden syrup in a large pan over a low heat and stir until the sugar has melted, then turn the heat up and bring the mixture to a boil.
5. Stir constantly for 10-15 minutes until the mixture has thickened to a fudgy consistency and is a light golden brown colour. \*\*Be very careful as the mixture bubbles like lava and is extremely hot.
6. Carefully pour the caramel mixture over the biscuit base and put it back in the fridge to set. You can set it out of the fridge if you prefer, it will probably take a couple of hours.
7. Melt the Malteser buttons (or milk chocolate if you’re using that). You can use the microwave if you want to, I prefer to do it using a Bain Marie over a low heat.
8. Pour the melted chocolate over the caramel and press the Maltesers into the top. Put it back in to the fridge to set and then cut into portions.