

CAPPUCCINO MILLIONAIRE'S SHORTBREAD

Makes 40

INGREDIENTS

For the shortbread base:

125g margarine
65g castor sugar
150g cake flour

For the coffee caramel filling:

250g margarine
125g castor sugar
1 tin (385g) NESTLÉ Sweetened Condensed Milk
2 tbspc NESCAFÉ Gold Instant Coffee

For the white chocolate topping:

200g NESTLÉ Milkybar White Chocolate

Serving suggestion:

Cocoa powder

METHOD

1. Preheat the oven to 160°C and line a 28 x 18cm baking dish with baking paper, allowing the paper to hang over the sides.

For the shortbread base:

2. Cream the margarine and sugar together until light and fluffy.
3. Stir in the flour until a dough forms. Knead the dough gently until smooth.
4. Press the shortbread dough evenly into the baking paper-lined dish and prick the surface all over with a fork.
5. Bake for 25-30 minutes, or until lightly golden. Remove from the oven and allow to cool completely in the pan.

For the coffee caramel filling:

6. Melt the margarine, castor sugar and NESTLÉ Condensed Milk in a saucepan over low heat and stir until smooth, then add the NESTLÉ Gold Instant Coffee granules.
7. Bring to the boil, then reduce the heat and simmer very gently, stirring continuously, for about 5-10 minutes or until the mixture has thickened to a caramel consistency.
9. Pour the coffee caramel over the shortbread and smooth it out. Allow to cool and set.

For the white chocolate topping:

