



Caramel Filled Salted Shortbreads



DIFFICULTY: MEDIUM



PREPARATION TIME: 40 MINUTES



COOKING TIME: 15 MINUTES



SERVES: 22

Ingredients

Biscuits

250g butter
1/3 cup caster sugar
1/3 cup brown sugar
1tsp vanilla essence
2 ¼ cups plain flour
Pink salt flakes
1 quantity Caramel Filling

Caramel Filling

1 x 395g can sweetened condensed milk

Method

Biscuits

Cream the butter, sugars and vanilla with an electric mixer until pale and creamy.

Add the flour and mix slowly until just combined.

Divide the mixture in half and place each half onto a large piece of plastic wrap. Fold the plastic wrap over the dough and using your hands roll into a log, approx. 4cm in diameter. Wrap the logs tightly in plastic wrap and chill till firm.

When ready to bake, preheat oven on CircoTherm® 160°C. Unwrap the logs and roll lightly in salt flakes. Slice into rounds approximately 5mm in thickness and place onto trays that have been lined with baking paper.

Bake for 14 to 16 minutes or until lightly golden. Allow to cool on trays then fill with caramel filling.

Caramel Filling

Pour the condensed milk into a preserving jar. Cover with lid but do not seal. Place the jar onto wire rack and cook on FullSteam 100°C for 2 hours, making sure to refill the water reservoir after 1 hour. Take the caramel from the oven & remove the lid until cool.

Notes

The caramel can be made in advance. Seal the jar and store in the refrigerator when cooled.