

Chocolate Caramel Shortbread Bars



Ingredients

**2x Packs of Walker's
Shortbread Fingers**

200g Unsalted Butter

3 tbsp Caster Sugar

4 tbsp Golden Syrup

397g Condensed Milk

300g Dark Chocolate

1 tbsp Coconut Oil

Sprinkle of Sea Salt Flakes



Method

1. Line a baking tray with greaseproof paper.
2. Lay the Shortbread Fingers apart on the tray, ready for their toppings.
3. Add the condensed milk, butter, sugar, and golden syrup into a medium sized pan and melt on a medium heat till the sugar has dissolved. Stir the mixture to stop it from sticking to the base and sides of the pan.
4. Once the sugar has fully dissolved, continue to heat the mixture on a higher heat, until it reaches boiling point. Boil gently for 5 minutes stirring constantly. The mixture is very hot at this point so stir gently and take care not to splash.
5. The mixture is ready when it has thickened and changed to a slightly darker golden colour. Remove the mixture from the hot pan, decant into a bowl and set aside to cool to room temperature. (If the mixture has separated or becomes grainy, due to overheating, mix with an electric mixture for a few minutes to make smooth). The texture of the caramel once cooled should be like thick cream cheese.
6. Scoop the room temperature caramel into a piping bag and pipe onto the top of the shortbread fingers in smooth lines. Cool in the fridge for 30 minutes and then apply a second coat of caramel.
7. Melt the dark chocolate and the coconut oil in a bain-marie over gentle heat.
8. Fully coat the caramel coated shortbread fingers with the melted chocolate mixture. Set on a wire rack to remove excess chocolate.
9. Put in the fridge for least at 60 mins to set the chocolate.
10. Remove from the fridge 30 minutes before eating. For the salted option, sprinkle the sea salt flakes over the chocolate topping before serving.