

Homemade Memories

Childhood Treats with a Twist

Caramel Tea and Biscuit Slice



Makes about 14 slices

For the shortbread

200g butter, softened, plus extra for greasing
95g caster sugar, plus extra for sprinkling
200g plain white flour
85g cornflour
pinch salt
1 tsp finely grated lemon zest

For the milk caramel
(or substitute 300ml shop-bought dulce de leche)
1 litre milk

1 tbsp Earl Grey tea leaves, or tea leaves of your choice
225g caster sugar
1 heaped tbsp golden syrup
seeds of half a vanilla pod
¼ tsp bicarbonate of soda
large pinch salt

For the topping
180g milk chocolate, broken into pieces
25g butter, cubed
40g white chocolate, broken into pieces

Tea and biscuits were made for each other, so what better than a recipe that combines the two? Here, caramel infused with tea leaves adds a depth of flavour and counterpoint to the sweetness of classic millionaire's shortbread. These are incredibly rich, so serve in thin slices.

Preheat the oven to 170°C/150°C fan/335°F/Gas mark 3. Lightly grease a 20cm square baking tin.

In a large bowl cream together the butter and sugar until smooth and pale. Sift over the flour, cornflour and salt then add the lemon zest, mixing gently until combined.

Lightly press the dough into the prepared tin and bake for 30–40 minutes or until pale golden round the edges. Remove from the oven and leave to cool completely.

Bring the milk to a gentle simmer. Add the tea leaves, stir, then remove from the heat and leave to infuse for 5 minutes. Strain the infused milk into a large saucepan then add the sugar, golden syrup, vanilla seeds and pod, bicarbonate of soda and salt. Bring to the boil, stirring occasionally to prevent sticking. Reduce the heat slightly and continue to cook, stirring frequently, until the mixture begins to thicken.

Reduce the heat to a low simmer. Continue to cook, stirring continuously, until it has the consistency of thick caramel sauce. Take the pan off the heat, remove the vanilla pod and pour over the shortbread in an even layer. Chill for 1 hour, or until firm.

In a heat-proof bowl suspended over a pan of simmering water (make sure that the bowl doesn't touch the water), or in the microwave, melt the milk chocolate and butter. Pour the melted chocolate over the caramel and spread out evenly. Melt the white chocolate in a separate bowl and drizzle over the top, using a toothpick to swirl the chocolates, creating a marbled effect. Chill for 1 hour, or until firm.

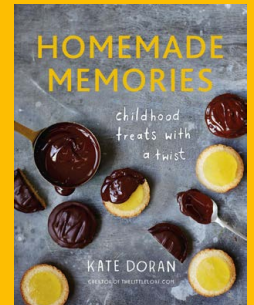
Carefully remove the shortbread from the tin and cut into slices.

The slices will keep in an airtight container for up to 1 week.

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Taken from...

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by Kate Doran



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