

Pig Food

(also known as Millionaire's Shortbread)

Mum's mummy Megan, known to just about everyone as Mama, was an amazing baker. The tea trolley would be wheeled out laden with delicious yumminess, but the one we always fought over was the Millionaire's Shortbread. Saxby's and Soskin's alike, we would be willing to fight to the death (almost) for the last piece. Hence it became known as Pig Food in our family because that's how we behaved around it.

This is actually Jolene Lynch's recipe because sadly Mama's didn't get passed on (how did we let this happen?! 😞)

For those of you who don't know her, Jolene (aka Akey Bakey), is a fabulous cook and baker who lives across the road from The Cornerhouse. Once Pop realised that he had such a talented neighbour she was roped into doing all sorts of things for them – canapés, bread, and of course her fabulous cakes.

Thank you for sharing this recipe, Jolene. We love you (and your cakes!) (Becca)

Ingredients

175g unsalted butter
75g caster sugar
1 tsp vanilla extract
225g plain or GF flour

For the caramel

200g unsalted butter
1 can condensed milk (usually 400g)
100g golden syrup

To finish

200g 70% chocolate
50g white chocolate

Method

Preheat the oven to 180C and line a 20cm square cake tin.

Cube butter and put it plus sugar, flour & vanilla in a food processor. Pulse to a sandy crumb. Press the dough into the cake tin.

Bake in the oven for 5 mins then reduce the oven to 150C and bake for 35 mins. Cool in the tin.

Put the condensed milk, butter & golden syrup in a pan over a medium high heat. Stir all the time with a wooden spoon. As soon as it starts to bubble, turn the heat down to medium and stir continuously for 10-12 mins. This will very easily burn so be careful!

Pour the caramel mixture over the shortbread. Chill in the fridge until the caramel has cooled and hardened slightly.

Melt the dark chocolate in the microwave for 1 min. Check and stir & cook for another min. Once melted, pour the chocolate over the caramel. Do the same with the white chocolate. Use a teaspoon to drizzle over the dark choc. Shake the pan to level out and then use a cocktail stick to create swirls or feathers. (I didn't have any white chocolate so I covered the caramel with 70% dark chocolate then sprinkled it liberally with Maldon smoked salt flakes for that salted caramel vibe. Yum.)

Chill in the fridge then cut into cubes. It's hard to cut the chocolate without it splintering (which is fine if you intend to keep it all for yourself), but if you want it to look tidy heat up a knife before cutting into it to get a clean cut.

Try not to eat it all at once, unless your cousins are there and then it's completely permissible.



Pig food. Worth fighting for.