

Caramel Shortbread

300g butter
150g golden caster sugar
350g plain flour
100g rice flour
150g dark chocolate, chopped
for decoration salt flakes

Caramel

100g golden caster sugar
salt flakes

To make the caramel, heat the sugar in an even layer in a frying pan until it melts and then starts to bubble to a golden brown. Swirl the pan if you need to keep the melting and browning even. Add a good sized pinch of salt flakes and tip the caramel onto an oiled baking sheet set on a wooden board. Cool and then break into chips with a rolling pin. Whizz the butter and sugar in a food processor until you have a smooth paste. Add all of the flours and a pinch of salt and whizz to form a dough. Tip onto a lightly floured board, pat out gently and sprinkle with the caramel chips. Fold in half and then transfer to a 20 x 30cm tin, lined with baking parchment and push into an even layer. Cover and chill for 30 minutes.

Heat the oven to 180C. Bake the shortbread for 25-30 minutes or until golden brown and cooked through. Cool in the tin for 5 minutes, mark into fingers with a knife and then cool completely. Cut along the marked lines into pieces. Heat the chocolate in a bowl set over a pan of water until it starts to melt, stir until smooth and take it off the heat. Lay the shortbreads next to each other with a tiny gap in between them on a cooling rack and spoon over the chocolate in strips – it doesn't have to be perfect. While the chocolate is still wet, sprinkle with some salt flakes and then leave it to set.

