Maltesers Millionaire Shortbread Gold Bars
RECIPE

Maltesers Millionaire Shortbread Gold Bars



TIME	90 mins
INGREDIENTS	10 items
MAKES	20 servings

A Maltesers Chocolate bunnies twist on a classic millionaire's shortbread. A touch of edible spray will make these the flashiest gold bars in town.

INGREDIENTS

- 160g Butter, room temp
- 40g Caster sugar
- 200g Plain flour
- 1 pinch of salt
- 225g Condensed milk
- 65g Malt powder
- 100g White chocolate, finely chopped
- 1 x 58g pack Maltesers Chocolate Mini Bunnies
- 100g milk chocolate, finely chopped
- Edible gold spray

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COOKING INSTRUCTIONS

1. Pre-heat the oven to 190C / 170C fan / gas 5.
2. To start creating the base of the bars, beat the butter and sugar until creamy with electric beaters (4-5 mins).
3. Stir the flour and salt into the mixture until it makes a smooth dough (but don’t over mix!).
4. Press the dough into a greased and lined 20cm square tin and bake for 20-30 mins, until golden and cooked through. Then, leave to cool in the tin.
5. In a small saucepan, mix the condensed milk and malt powder until dissolved.
6. Mix whilst on a low heat, then bring to a gentle simmer so it’s bubbling lightly for around 5 mins. Continuously keep mixing with a rubber spatula (work those muscles) - it should feel slightly reduced and thickened but not solid (if it goes too far, you can soften it up with a splash more of condensed milk).
7. Turn the heat off and add the white chocolate. Keep on mixing until it’s melted and smooth.
8. Pour over the dough base, leaving them aside for 10 mins and then place them in the fridge for at least another 10 mins to firm up and cool completely.
9. Melt the milk chocolate in a heatproof bowl by setting the bowl over a pan of gently simmering water (or with 30 sec blasts in the microwave), then mix until smooth.
10. Take the shortbread / caramel base out of the fridge and pour the melted chocolate over the caramel. Spread the chocolate out evenly with a palette a knife and by tilting the tin, and once covered, add the Maltesers chocolate bunnies on top.
11. Place in the fridge to let it set for 20 mins.
12. Use a hot, dry knife to score through the chocolate layer to make 20 bars and then cut though to the base. For that final gold touch, use edible food spray to spray the bars gold! TIP: These can be stored in an airtight container.

Column 1	Column 2
Figures per 47g serving	
Kcal	244
Fat (g)	13

Column 1	Column 2
Saturates (g)	8
Carbs (g)	27.9
Sugars (g)	18.6
Fibre (g)	0.6
Protein (g)	3.5
Salt (g)	0.29

More Recipes Like This



Easy Maltesers Tiramisu

Cooking time

25 mins

Ingredients

9 items



Maltesers Key Lime Pie

Cooking time

50 mins

Ingredients

8 items



Maltesers Bunnies and M&M'S chocolate bark

Cooking time

30 mins

Ingredients

6 items



Maltesers Cookie Cake

Cooking time

90 mins

Ingredients

9 items



Molten Chocolate Maltesers Cake

Cooking time

90 mins

Ingredients

9 items

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