

# Recipe time

## Caramel Shortcake

### Biscuit Base:

170g self-raising flour  
113g margarine  
57g caster sugar

Topping: 198g chocolate

### Caramel:

2 tbsp syrup  
113g margarine  
198g (1/2 of 14 oz can/bottle)  
condensed milk  
57g caster sugar

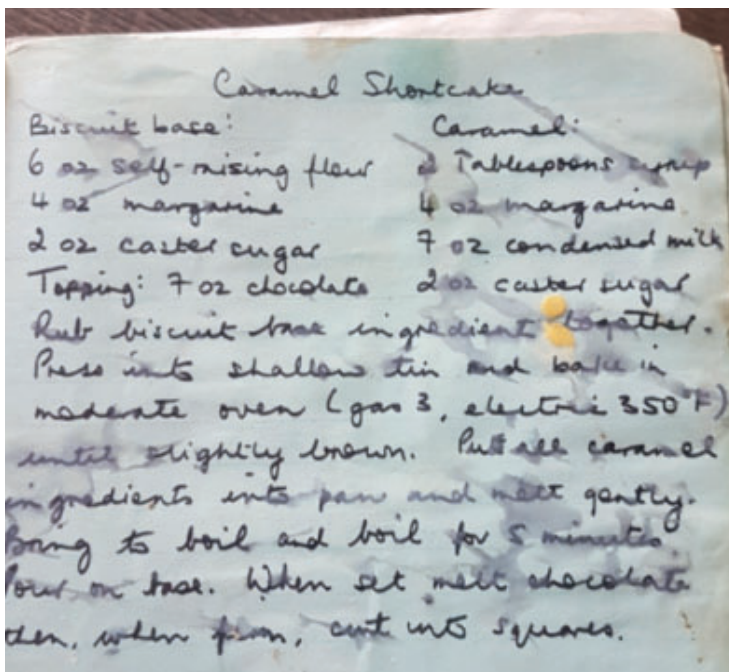
### Method:

Rub biscuit base ingredients together. Press into a shallow tin and bake in moderate oven (Gas 3, 170°C) until slightly brown.

Put all caramel ingredients into a pan and melt gently.

Bring to boil and boil for 5 minutes. Pour onto the base.

When set, melt chocolate then, when firm, cut into squares. Enjoy!



Ann Kay's original written recipe