

Makes
12

Toffee Cream Shortcake

Hands down this is our most popular dessert recipe and now you can try it at home!



Ingredients list

- **Ingredients for the shortcake**

150g Plain Flour

100g Margarine

45g Caster Sugar

- **Ingredients for the Toffee Cream**

85g Margarine – cubed

135g Golden Syrup

60g Plain Flour

280ml Milk

5g Cocoa Powder (optional)

Method

1. To make the shortcake, blend all the ingredients together until it forms a dough.
2. Grease and line a 20cm x 30cm tin.
3. Press down the base and prick with a fork.
4. Bake in a moderate oven at Gas Mark 3, 160°C for 15–20 minute, until lightly golden.
5. To make the topping, melt the margarine in a pan and stir in the flour, allowing it to cook out for a few minutes.
6. Gradually add the milk to the mixture, whisking well to achieve a smooth texture.
7. Allow the mixture to cook out.
8. Transfer the mixture to a mixing bowl and whisk until cool.
9. Add the golden syrup and mix evenly.
10. Pour the mixture over the shortbread and allow to set.
11. Dust with cocoa powder and keep cool in the fridge until you wish to portion up and serve.