

PASSION FRUIT MILLIONAIRE'S SHORTBREAD

(inspired by [this article](#))

for the shortbread base:

2½ cups (312g) all-purpose flour
½ cup (100g) granulated sugar
¾ teaspoon salt
16 tablespoons (226g) unsalted butter, melted

for the caramel:

1 can (396g) sweetened condensed milk
1 cup (210g) brown sugar
¼ cup heavy cream
¼ cup corn syrup
¼ cup passion fruit pulp
2 tsp passionfruit flavor from Amoretti (optional)
8 tablespoons (113g) unsalted butter
½ teaspoon salt

for the topping:

225g dark chocolate
¼ cup Candy Melts, white dyed orange with food gel

Heat oven to 350F. Butter a 9 x 13 baking pan and line it with foil, leaving pieces hanging on both the long and short sides of the pan, for easy lifting of the bar later. Make the shortbread by combining flour, sugar, and salt in medium bowl. Add melted butter and stir with a silicone spatula until no dry crumbs of flour remain. Crumble the dough evenly over the pan, and pat into even thickness with your fingers. Pierce with a fork many times all over the surface. Bake until light golden brown and firm to touch, 25 to 30 minutes. Transfer pan to wire rack. Let crust cool for 20 to 30 minutes.

Make the caramel: Stir all ingredients together in large, heavy-bottomed saucepan. Cook over medium heat, stirring frequently, until mixture reaches 238 F. This will take around 20 minutes. Pour over crust and spread to even thickness. Let cool completely, a couple of hours.

Once set, melt the chocolate in the microwave in 30-second bursts until glossy and smooth. Place the dyed candy melt in a piping bag and make a small hole. Smooth the chocolate over the caramel shortbread, then quickly add lines of the dyed candy melts. Do a feathering effect with a toothpick or a needle. Leave it set, then cut into squares.