

# Millionaire's Shortbread

Yield: 9 min  
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/golden-syrup-recipe-indian>

## Ingredients:

- 1 cup all purpose flour spooned into measuring cup and leveled-off
- 1/4 cup dark brown sugar
- 2 teaspoons cornstarch
- 1/4 teaspoon salt
- 1/2 cup unsalted butter cold, cut into 1/2-inch cubes
- 1 tablespoon ice water
- 1 large egg yolk
- 14 ounces sweetened condensed milk
- 1/2 cup dark brown sugar
- 6 tablespoons unsalted butter
- 2 tablespoons golden syrup such as Lyle's Golden Syrup or dark corn syrup
- 1 teaspoon vanilla extract
- 1 pinch salt
- 6 ounces semi sweet chocolate broken into small pieces, best quality
- 3 tablespoons heavy cream

## Nutrition:

1. Calories: 550 calories
2. Carbohydrate: 68 grams
3. Cholesterol: 95 milligrams
4. Fat: 30 grams
5. Fiber: 2 grams
6. Protein: 6 grams
7. SaturatedFat: 18 grams
8. Sodium: 170 milligrams
9. Sugar: 53 grams

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