

1 hour

Makes 16 squares

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Ingredients:

Shortbread:

- 2 cups (500g) cubed butter, softened
- ¼ cup (50g) brown sugar
- 2 cups (300g) flour
- Pinch salt

Filling:

- 1 Tbsp (15g) butter
- ½ cup (125ml) apricot jam
- 6 stone fruit, quartered (we used peaches and nectarines)
- ¼ cup (50g) brown sugar
- 1 tsp (5ml) cinnamon
- 1 tsp (5ml) ground cardamom
- 1 tsp (5ml) vanilla essence

Crumble:

- 1 cup (250g) soft butter
 - 1 cup (150g) cake flour
 - 2 tsp (10ml) ground ginger
 - ½ cup (100g) brown sugar
 - Pinch salt
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- PnP double-cream salted caramel yoghurt, for serving

Method

1. Preheat oven to 180°C and line a 30x20cm baking tray with baking paper.
2. Cream butter and sugar together until pale and fluffy.
3. Add flour and salt to form a soft dough.
4. Spread into tray in an even layer.
5. Bake for 15-20 minutes. Cool.
6. Combine filling ingredients in a pot or large pan over medium heat.
7. Simmer for 10-15 minutes until syrupy. Cool slightly.
8. Spoon over shortbread base.
9. Combine crumble ingredients, working the butter into the flour using your fingers until it has the consistency of coarse breadcrumbs.
10. Sprinkle over filling.
11. Bake for 15-20 minutes until golden brown.
12. Cool completely before cutting into squares.
13. Serve with dollops of yoghurt.

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