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)
- ½ 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
- 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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