

1 hour

Makes 16 slices

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Ingredients:

Base:

- 2 cups (560g) peanut butter
- 2 cups (200g) brown sugar
- 2 eggs

Caramel:

- 1 cup + 2 Tbsp (240g) condensed milk
- $\frac{3}{4}$  cup (210g) smooth peanut butter
- $\frac{1}{2}$  cup (125ml) cream
- 1 Tbsp (15ml) brown sugar
- $\frac{1}{2}$  tsp (3ml) salt flakes

Topping:

- $\frac{1}{3}$  cup (80ml) cream
- 150g dark chocolate, chopped

Method:

1. Preheat oven to 170°C.
2. Line a 23cm loose-bottomed cake tin (or 20cm square tray) with baking paper.
3. Mix base ingredients together and press into cake tin.
4. Bake for 15-18 minutes until golden.
5. Combine caramel ingredients in a pot on medium heat, stirring until smooth.
6. Simmer for 8-10 minutes until darkened.
7. Pour over baked base and set aside to firm up.
8. Heat cream to steaming-hot but not boiling.

9. Pour over chocolate in a bowl, stirring to melt and create a smooth mixture.
10. Pour chocolate over top of caramel shortbread layer and chill in fridge for at least 20-30 minutes until set.
11. Slice and serve.

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