

## *Salted Caramel Chocolate Shortbread*

---

Our chocolate shortbread, made with Werther's Original Creamy Toffees or Soft Caramels, has a creamy salted caramel center. You will love this easy-to-make caramel shortbread!



[www.werthers-original.uk](http://www.werthers-original.uk)

### **Ingredients**

Enjoy our delicious Salted Caramel Chocolate Shortbread!

- 127g (18 sweets) Werther's Original Creamy Toffees or Soft Caramels, unwrapped
- Rock salt
- 113g unsalted butter
- 6 tbsp. sugar
- 1/4 tsp. vanilla extract
- 34g cocoa powder
- 136g (minus 1 tbsp.) plain flour
- 1/4 tsp. salt

### **Preparation Steps**

- 1.** In a mixer with a paddle cream the butter with the sugar, then add the vanilla and mix. Add the flour, cocoa powder, and salt and mix until blended.
- 2.** Form into balls and place in mini muffin tins. Flatten with the back of a spoon. Bake at 190°C for 12 - 15 minutes.
- 3.** As soon as they come out of the oven, use a teaspoon measuring spoon to make a dent in the top. Roll each Werther's Original Soft Caramel or Creamy Toffee into a ball and place it in the dent. As it melts from the heat of the shortbread, sprinkle some rock salt on the caramel.
- 4.** Let cool and enjoy this unique and delicious salted caramel shortbread!

### **Additional Information:**

Makes: 18 pieces

Prep Time: 20 minutes

Cook Time: 20 minutes