

Millionaire's Shortbread

Recipe By *The Peppermill*



Cooking and Prep:  1
h 40 m

Serves:  8

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: The Peppermill

This recipe is dairy and worth every bite! It makes the most delicious mishloach manos treat—you'll have everyone begging for more!

Ingredients (13)

Crust

- 1 cup unsalted butter, softened
- 1/3 cup sugar
- 1/3 cup light brown sugar, packed
- 1 large egg yolk
- 3/4 teaspoon **Gefen Vanilla Extract**
- 1/2 teaspoon salt

- 2 and 1/4 cups all-purpose flour
- 2 (16-ounce) jars Dulce de Leche caramel

Ganache Topping

- 8 ounces semisweet chocolate, chopped
 - 1/2 cup heavy cream
 - 1/2 teaspoon Gefen Vanilla Extract
 - 1 tablespoon butter
 - 3 ounces Elite White Chocolate, melted
-

Start Cooking

Prepare the Crust

1. Preheat oven to 350 degrees Fahrenheit. Prepare 12 three- to four-inch tart pans on a sheet pan.
2. Using an electric mixer, beat butter until well creamed.
3. Add sugars and beat until light and fluffy, about 30 seconds. Add egg yolk and vanilla extract and stir well, pausing to scrape down the sides and mixing until ingredients are well-combined.
4. Combine flour and salt. Add gradually (about half a cup at a time), pausing to scrape down sides of bowl. Don't overbeat the dough; it should be slightly crumbly to make it easier to press into the pan.
5. Divide dough into 12 parts and press evenly into tart pans. Bake for 20–25 minutes. Edges should be slightly golden brown. Cool on a wire rack.
6. Warm dulce de leche in a small saucepan over low heat. When melted, pour into tart shells and spread evenly.
7. Allow to cool at room temperature for several hours or in the refrigerator for one hour before topping with chocolate.

Prepare the Ganache

1. Combine chocolate and heavy cream in a small saucepan over medium heat. Stir frequently until chocolate is melted and mixture is smooth.
2. Add the butter and whisk until smooth. Remove from heat and stir in vanilla extract.
3. Put the melted white chocolate into a squeeze bottle or pastry bag.
4. Allow chocolate to cool just slightly for about five minutes, and then evenly spread over caramel layer, using a small spatula to spread. Immediately pipe or drizzle white chocolate onto the chocolate ganache and swirl with a toothpick to marbleize.
5. Allow chocolate ganache to harden.

Note:

Shortbread tarts can be frozen.