Cranberry and Orange Millionaire’s Shortbread – wheat free

Ingredients

Wheat free shortbread:

100g corn flour

160g white rice flour

115g caster sugar

175g butter, cubed

Zest of an orange

Cranberry caramel:

100g dried cranberries

4 cl Cointreau – optional

175g butter

100g caster sugar

2 tbsp golden syrup

1 x 400g can condensed milk

Topping:

175g milk chocolate

100g dark chocolate with orange

Zest of half an orange

Method

1. Preheat the oven to 170ºC/gas mark 3. Line a 25 cm x 20 cm x 2½ cm baking tin with baking parchment.
2. Soak the dried cranberries in the Cointreau, if using, otherwise save the cranberries until the caramel stage.
3. Shortbread. Add sugar, orange zest, corn flour and rice flour to a medium/large bowl.
4. Add butter and rub mixture between fingertips until it resembles breadcrumbs – bring mixture together until a soft dough forms (if it feels too sticky add a little more flour – either one is fine).
5. Using the baking parchment from the tin lay the dough in the middle. Place another layer of baking parchment on top, and using a rolling pin, roll the dough to just smaller than the size of the tin. Lift the dough and baking parchment back into the tin, ease the dough to the edges ..... this does seem a faff but it is easier than squashing the dough to fit.
6. Prick the surface with a fork and bake for 30 – 35 minutes – it will still feel soft when hot, but should be a light golden colour.
7. Caramel. Place the butter, sugar, syrup and condensed milk in a heavy based pan (I find a non-stick works best) and very slowly bring to the boil, stirring constantly - this will take jolly ages, but will get there.
8. Bubble away gently, stirring all the time until it is golden coloured (the more golden coloured it is the more toffee texture it has, and will be easier to cut). Do not let it “catch” on the bottom of the pan or it will burn. Take off the heat and carefully stir in the cranberries. Pour the mixture over the cooled shortbread, tilting the tin to reach the corners. Leave to cool.
9. Slowly melt the chocolate in a bowl over a pan of barely simmering water – meanwhile grate the zest of half an orange. When melted, gently mix in zest then pour over the cold caramel, again tilting the tin to get into the corners – encouraging with a spoon if necessary.
10. Leave to set in a cool place, or fridge, and cut into pieces ......... and then jolly well sit and enjoy the fruits of your labour – tis two of your 5-a-day.