



**Fifty to the MAX**

PACT's Corporate Fundraising Challenge



Parents And Children Together

# Malteser Millionaires Biscuit recipe



Serves:  
Time: 2 hours 30  
Vegetarian

## Ingredients

For the base:

- 600 g malted milk biscuits
- 450 g unsalted butter

For the filling:

- 3 tbsp caster sugar
- 4 tbsp golden syrup
- 397 g condensed milk
- 300 g Malteser spread or chocolate spread
- 200 g milk chocolate Maltesers

## Method

- 1 Line a 23 x 23 cm tin with greaseproof paper and set aside.
- 2 Blitz 600 g biscuits in a food processor to a small crumb, and add 250 g melted butter. Mix until combined, then place mixture in the tin. Press down firmly with a fork.
- 3 In a large saucepan, add 397 g condensed milk, 200 g butter, 3 tbsp sugar and 4 tbsp golden syrup and melt on a medium heat until the sugar is dissolved, stirring frequently.
- 4 Turn the heat up high and let the mixture come to a boil.
- 5 Heat for 5-7 minutes stirring constantly – be careful as the mixture is very hot. Remove from the heat when the caramel has changed to a slightly darker golden colour and has thickened to a soft fudge texture.
- 6 Pour the caramel onto the biscuit base and leave to set for 1-2 hours on the side or in the fridge.
- 7 Melt 200 g milk chocolate carefully down in the microwave or in a bain-marie. In a separate bowl, heat 300 g Malteser spread for 30 seconds so that it softens.
- 8 Mix the two together and spread on top of the caramel.
- 9 Sprinkle some whole and crushed Maltesers over the mix and set on the side or in the fridge. Once set, cut up into squares and serve.

