Walker's Chocolate & Caramel Wee Chunkies: the shortbread for coffee

From the teas.co.uk wiki

> **Walker's Chocolate & Caramel Wee Chunkies: the shortbread for coffee, in summary:** Bite-sized chunks of Walker's shortbread with chocolate and caramel, 125g to the pack. This is the Walker's line for anyone who finds plain shortbread too plain, and the one we would put beside a coffee.

Last reviewed by the teas.co.uk team in September 2026.

Walker's is known for shortbread with nothing added, so the Wee Chunkies are the Speyside house letting its hair down. Chocolate and caramel with a short, sandy crumb make a richer mouthful, and a richer mouthful wants a stronger cup.

Plain shortbread, dressed up

Walker's built its name on plain shortbread made from flour, pure creamery butter, sugar and salt. The Wee Chunkies take that short, sandy style of crumb, the kind that collapses under the teeth instead of snapping, into bite-sized chunks and add chocolate and caramel. The caramel brings toasted, faintly bitter depth rather than flat sweetness, and the chocolate adds a creamier, rounder kind.

Small pieces change the bake as well. A chunk has more edge for its size than a finger, and edges are where shortbread browns and dries, so a small piece comes across a touch more toasted. The shapes are irregular, which means no two pieces eat quite alike, and that is half the appeal of tipping a few into a bowl.

Why this is the coffee shortbread

Of the Walker's lines we stock, this is the one we point at coffee. Butter this rich coats the mouth, and chocolate and caramel pile more weight on top, so the drink needs enough bitterness or tannin to cut back through it. A plain black coffee does that neatly, and so does a pot of loose Assam or Ceylon, brewed for four minutes and taken without sugar.

It is also noticeably sweeter than the plain Walker's lines. The Shortbread Fingers and the Highlanders are plain butter bakes built for a pot of tea, and the Wee Shorties are mini fingers bagged for lunchboxes. Hand

the Wee Chunkies to anyone who finds plain shortbread a little dull, and save the fingers for the purists.

Keeping a 125g pack in good order

Store the pack airtight, cool and dark. Shortbread turns stale rather than soft, and its high fat content means it picks up other smells from a cupboard easily, so keep it away from spices and anything strongly scented. The chocolate is the part that suffers first in warmth, and a warm kitchen shelf soon shows in the shape and surface of each piece.

Do not dunk them. Once wet, a short, buttery crumb has no structure left, and a piece will sink before you can fish it out. Serve a handful in a small dish beside the cups instead; at 125g the pack is sized for sharing over one pot rather than rationing across the week.

The packs we stock

- Walker's Chocolate & Caramel Wee Chunkies Shortbread, 125g (barcode 039047700628)

What to drink with it

- Lavazza Espresso Maestro Intenso Nespresso Compatible, 10 Capsules: A short, intense espresso from a Nespresso-compatible machine cuts through butter, chocolate and caramel in a few sips.
- Nescafe Gold Blend Intense Instant Coffee, 190g: For a quick instant break, an intense blend has the backbone this rich shortbread needs.
- Teapigs Rooibos Creme Caramel, 15 Tea Bags, 37.5g: A caramel rooibos echoes the caramel in the chunks for anyone who would rather have a gentler cup.
- Clipper Organic Fairtrade Earl Grey Tea, 80 Unbleached Tea Bags 200g: The citrus lift of an Earl Grey gives the chocolate something bright to play against.

Elsewhere in the Walker's range

- Walker's Shortbread Fingers, 10 Pack 160g
- Walker's Shortbread Highlanders, 8 Pack 160g
- Walker's Shortbread Wee Shorties Mini Shortbread Fingers Multipack, 6 x 25g

The full range is on the Walker's brand page.

FAQ

Who are Wee Chunkies best for? The shortbread eater who wants something richer. The chocolate and caramel add the sweetness and weight that a plain butter finger leaves out.

How are Wee Chunkies different from Walker's Shortbread Fingers? The fingers are plain butter shortbread. The Wee Chunkies are bite-sized chunks with chocolate and caramel, so they are richer and sweeter.

What drink goes best with chocolate shortbread? A plain black coffee, or a strong black tea such as Assam or Ceylon without sugar. Butter and chocolate need some bitterness to cut them.

How do I keep an opened pack of Wee Chunkies fresh? Airtight, cool and dark, away from strong smells, because shortbread's fat absorbs them readily.

How many pieces are in a pack? Go by the 125g weight rather than a piece count, since the chunks are irregular in shape.

Curator's note: Set a bowl of these out with the after-dinner espresso instead of a box of chocolates. They do the same job, and nobody leaves the last one. Lee, teas.co.uk, Tunbridge Wells.

In short: Walker's Chocolate & Caramel Wee Chunkies: the shortbread for coffee

Field	Detail
Brand	Walker's
Packs we stock	125g
Category	Shortbread
Dunkable	No
Best with	Black coffee or a strong black tea
Occasion	After dinner, with coffee

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