

Caramel Slice

Ingredients

Coconut Biscuit Base

- 1 cup (150g) plain (all-purpose) flour, sifted
- ½ cup (40g) desiccated coconut
- 125g unsalted butter, melted
- ½ cup (90g) brown sugar

Caramel Filling

- 125g unsalted butter, chopped
- 2 x 395g cans sweetened condensed milk
- ⅓ cup (115g) golden syrup

Chocolate Topping

- 200g dark chocolate, chopped
- 1 tbsp vegetable oil

Method

1. Preheat oven to 180°C (350°F). Place the flour, coconut, butter and sugar in a bowl and mix to combine. Using the back of a spoon, press the mixture into the base of a lightly greased 20cm x 30cm tin lined with non-stick baking paper and bake for 15–20 minutes or until golden.
2. While the base is cooking, make the caramel filling.
3. Place the butter, condensed milk and golden syrup, in a medium saucepan over medium heat. Whisk until the butter is melted and cook, whisking frequently, for 5–7 minutes or until the mixture has thickened slightly (see tip).
4. Pour the caramel over the cooked base, spread evenly with a palette knife and cook for 15–20 minutes or until golden. Cool slightly and refrigerate until cold.
5. To make the chocolate topping, place the chocolate and oil in a heatproof bowl over a saucepan of simmering water, and stir until melted and smooth. Pour the chocolate over the caramel mixture and spread evenly. Refrigerate for 30 minutes, or until firm. Using a warm knife, cut into slices or squares to serve. Makes 20 squares



Tip

- When stirring the caramel, scrape the sides and bottom of the pan so the mixture doesn't stick.
- Try making the base from your favourite biscuits. Just take the equivalent weight of biscuits (around 280g), blend them coarsely in a blender, and combine with butter as per step 1. Biscoff & Digestives are some examples that work well!



Last updated 28 Jul 2022, 13:06:22

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