

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.

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). .

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



3. 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!



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