

Choc Caramel Slice



Ingredients:

Base

- 1 cup GF Flour
- 1/2 cup Brown Sugar
- 1/2 cup Ground Almonds
- 1 1/2 Tbsp Cocoa
- 125g butter

Filling

- 125g Butter
- 1/3 cup Golden Syrup
- 400g Condensed Milk

Topping

- 1 cup Chocolate Chips
- Pouring Cream

Method:

Base

- a) Mix all the base ingredients (except butter) into bowl, then add melted butter.
- b) Press base into lined tin and bake for about 15 minutes @ 180 degrees

Filling

- a) Place all filling ingredients into bowl and heat in the microwave until butter is melted.
- b) Mix together then Pour over the cooked and cooled base.
- c) Bake in oven until golden and bubbling. (10-15 minutes)

Topping

- a) Heat cream on stove top or microwave until warm, then pour over chocolate chips and mix.
 - b) Pour chocolate ganache over cooled base/caramel
 - c) Place into the fridge and allow to set (about 2 hours)
- c) Slice with hot knife and Enjoy