



Caramel slice

INGREDIENTS

Base

- 1 cup plain flour, sifted
- 1/2 cup brown sugar
- 1/2 cup Desiccated Coconut
- 125g butter, melted

Filling

- 395g can Sweetened Condensed Milk
- 2 tbsp golden syrup
- 60g butter, melted

Topping

- 125g cooking chocolate, chopped
- 60g copha, chopped

DIRECTIONS

Step 1

Preheat oven to 180°C. Line a 3cm deep, 28 x 18cm (base) lamington pan.

Step 2

Combine all base ingredients in a bowl. Mix well. Press into prepared lamington pan. Bake for 15 to 20 minutes, or until light golden. Remove from oven. Cool.

Step 3

Make filling: Combine all filling ingredients in a saucepan over medium heat. Cook, whisking, for 8 minutes or until golden. Pour over cooked base. Bake for 12 minutes or until firm. Cool completely. Refrigerate for 3 to 4 hours, or until set.

Step 4

Make topping: Place chocolate and copha into a heat-proof bowl over a saucepan of simmering water. Stir until melted. Pour over caramel. Refrigerate to set. Cut into squares to serve.

NOTES

Best served at a Puppy Games Party!

Recipe: taste.com.au

