



Anzac Caramel Slice

Base

- ½ cup of self-raising flour
- ¾ cup rolled oats
- ½ cup caster sugar
- ½ cup desiccated coconut
- 1 tbsp water
- 75g unsalted butter
- 2 tbsp golden syrup
- 1 tsp bicarbonate of soda

Caramel Topping

- 1 tin of condensed milk
- 2 tbsp golden syrup
- 30g unsalted butter
- 1 cup raw macadamia nuts

Decoration

White chocolate for melting and drizzling on top

1. Line a small slice tray (27 x 13cm) with baking paper and pre-heat oven to 180 degrees Celsius
2. Mix flour, sugar, oats and coconut in a bowl
3. In a small saucepan, bring to the boil the water, butter and golden syrup
4. Take off the heat and whisk in bicarb soda – then add the foamy liquid into the bowl of dry ingredients and mix thoroughly
5. Firmly press mixture into prepared slice tray and bake for approximately 10 minutes or until a deep golden brown colour. Allow the base to cool
6. Meanwhile, make caramel by adding condensed milk, golden syrup and butter in a small saucepan over a LOW-MED heat. Constantly stir for approximately 7 minutes, or until caramel has thickened and deepened in colour
7. Take caramel off the heat and stir in macadamia nuts
8. Pour caramel over Anzac biscuit base – allow to cool completely
9. Optional – melt a little white chocolate and drizzle over the top of the slice for presentation, then refrigerate slice for a few hours before slicing and serving

****NOTE****

Store this slice in the refrigerator