



Caramel Slice

1 cup of plain flour
½ cup firmly packed brown sugar
1 cup desiccated coconut
125g melted unsalted butter

Caramel

1 tin of condensed milk
2 tbsp golden syrup
30g butter

Topping

150g dark chocolate
20g butter

1. Line a 20 x 30 cm slice tin with baking paper and pre-heat oven to 160 degrees Celsius
2. Mix flour, sugar and coconut in a bowl, then add melted butter and combine thoroughly
3. Firmly press into the prepared slice tin and bake for approximately 15 minutes until slightly browned
4. Meanwhile, to make the caramel, add all ingredients into a small saucepan over a medium heat. Stir until all ingredients are combine and butter has melted. Keep stirring until caramel has come to a boil and continue until mixture has thickened and is a light golden colour. You must not stop stirring or else it will easily burn
5. Pour caramel over the base and return to the oven for 12 minutes. It is fine if the caramel topping bubbles in the oven
6. Remove from oven and allow the slice to completely cool
7. To make the chocolate topping, add broken up pieces of chocolate and butter into a heatproof bowl over a barely simmering pan of water. Stir until both ingredients have melted
8. Pour over the cooled caramel layer and refrigerate until set

****HINT****

I always allow the refrigerated slice to sit on the bench for at least 15 minutes before slicing. Use a sharp knife and clean the blade with hot water in between each cut you make. This helps to create a clean finish without crumbs left on top of your slice.

Also, if you like your layer of caramel to be quite thick, you can either double the caramel quantity or use a smaller slice tin. Personally, I like it thin as it is not as rich dangerous though, because I tend to eat more in one sitting!