

Easy Caramel Slice

Ingredients

- 1 cup (150g) of plain flour
- ½ cup of coconut
- 125g of butter
- ⅓ cup (70g) of brown sugar
- Filling
- ½ cup (120g) of golden syrup
- 125g of butter
- 2 x 400g cans of condensed milk
- Topping
- 220g of milk chocolate
- ½ teaspoon of vegetable oil

Instructions

1. Preheat your oven to 180 degrees and line a 18 x 28cm slice tin with baking paper.
2. Melt the butter.
3. Place the flour, coconut, sugar and butter into a large bowl and mix with a metal spoon to combine.
4. Pour the mixture into your prepared slice tin and flatten the surface with a spoon. Place the tray into the oven and bake for 16 – 18 minutes or until it's golden brown.
5. In the meantime you can start making the caramel filling. Place the butter, condensed milk and golden syrup into a small saucepan and stir over a low heat for approximately 8 minutes or until the mixture is lovely and thick.
6. Pour the caramel over the base once it has cooked and put it back in the oven to bake for a further 20 minutes or until the caramel is golden.
7. Remove the slice from the oven and allow it to cool for 10 minutes before place it in the fridge to chill.
8. Once the slice has chilled, place the milk chocolate and vegetable oil into a microwave safe bowl and cook for 30 second spurts until it's melted. Pour over the top of the slice and return to the fridge for 1 hour or until set.

9. Cut into small squares to serve.