



caramel chocolate slice

The caramel filling must be stirred constantly during cooking for perfect results.

1 cup self-raising flour
1 cup (90g) coconut
1 cup brown sugar,
firmly packed
125g butter, melted

FILLING

400g can sweetened
condensed milk
30g butter
2 tablespoons golden syrup

TOPPING

125g dark chocolate, chopped
30g butter

- 1 Lightly grease 20cm x 30cm lamington pan.
- 2 Combine sifted flour, coconut and sugar in bowl; add butter, stir until combined.
- 3 Press mixture over base of prepared pan. Bake in moderate oven 15 minutes.
- 4 Pour hot filling over hot base, return to oven 10 minutes; cool.
- 5 Spread warm topping over filling, stand at room temperature until set.

filling Combine milk, butter and golden syrup in pan; stir over low heat, without boiling, about 15 minutes or until mixture is golden brown.

topping Combine chocolate and butter in pan; stir over low heat until smooth.

recipe can be made 3 days ahead

store in airtight container

freeze not suitable

microwave topping suitable