

Caramel meringue slice

(serves 12)



viva
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- [Amanda Laird](#)

Base

- | | |
|---------|--------------------|
| 100 g | Butter |
| 1½ cups | Self raising flour |
| 2 Tbsp | Caster sugar |
| 1 | Egg |

Filling

- | | |
|--------|----------------------|
| 1 Tbsp | Butter |
| 1 can | Condensed milk, 395g |
| 1 Tbsp | Golden syrup |
| ½ cup | Brown sugar |
| 2 | Eggs, (yolks) |
| 1 Tbsp | Plain flour |
| 1 tsp | Vanilla extract |

Meringue

- | | |
|--------|----------------|
| 4 Tbsp | Caster sugar |
| 2 | Eggs, (whites) |

Directions

1. Preheat oven 180C. Cream butter and sugar, add egg, fold in flour and press into lined slice tin and bake 15 minutes.
2. In a saucepan gently melt the condensed milk, butter, golden syrup, sugar and vanilla, stirring to combine.
3. Stir in egg yolks and flour then when cool, pour over base. Beat egg whites until stiff.
4. While beating, sprinkle sugar over the whites until meringue is firm and glossy.
5. Spoon over caramel and bake for 20-25 minutes.

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