

BURNT BUTTER CARAMEL SLICE



Prep Time: 15 mins *Cook Time:* 35 mins *Yield:* 15 1x *Category:* Dessert, Slice
Cuisine: Vegetarian *Diet:* Vegetarian

INGREDIENTS

FOR THE COOKIE BASE

1 cup plain flour
1/2 cup desiccated coconut
1/2 cup brown sugar
125g butter, melted

OR THE BURNT BUTTER CARAMEL TOPPING

1/3 cup golden syrup
125g butter, melted
1 X 400g can sweetened condensed milk

INSTRUCTIONS

- 1 Preheat oven to 180C(350F). Place flour, sugar, butter and coconut in a bowl and mix well. Grease and line a 20 x 20cm (base measurement) square slice tin or a 27.3 x 17.5cm (base measurement) rectangle slice tin with baking paper hanging over the edges. Press the mixture thinly into the bottom of the prepared tin. Bake in the pre-heated oven for 15 minutes until golden.
- 2 Place the condensed milk, butter and golden syrup in a saucepan over low heat. Stir constantly to avoid sticking and cook for about 5-7 minutes until the caramel has thickened and is smooth.
- 3 Pour caramel mixture onto the baked cookie layer. Bake in the oven for 20 to 25 minutes until the caramel is golden and starts browning in spots (burnt butter effect!).
- 4 Remove from the oven. Cool for a couple of hours until firm and then slice and serve. Alternatively, wait 15 minutes until cooled slightly before slicing.

DID YOU MAKE THIS RECIPE?