

Chocolate Caramel Slice

By *Chelsea Sugar*

Chocolate and caramel lovers - this one is for you! Cut it into small squares as this is rich and delicious.

Prep time **25 mins** Cooking time **15-20 minutes** Serves **20**



Ingredients

Base

1 cup plain flour
1/2 cup desiccated coconut
1/2 cup **Chelsea Soft Brown Sugar**
125g melted butter

Filling

60g butter, extra
1/4 cup **Chelsea Golden Syrup (Tin)**
1 X 400 g can sweetened condensed milk
70g macadamia nuts, roughly chopped

Chocolate Topping

270g cooking chocolate (dark) finely chopped
3 tsp Simply Rice Bran Oil

Method

Preheat oven to 180°C conventional or 160°C fan baked. Combine the flour, coconut, Chelsea Soft Brown Sugar and butter. Press into baking paper lined 26 x 16cm slice pan. Bake for 12 -15 minutes or until golden brown, put aside.

Heat extra butter and Chelsea Golden Syrup in a saucepan until butter has melted and simmer over low heat for 3 minutes until golden/tan and thickened. Add condensed milk and stir over a medium heat for a further 7 - 10 minutes or until caramel becomes golden brown in colour. Spread caramel over the prepared base, sprinkle with macadamia nuts and press in gently. Refrigerate for 1 hour to set.

Melt chocolate and oil in a heatproof bowl set over a saucepan of simmering water, stir until smooth. Spread over the caramel and refrigerate to set before slicing. Tip: Score the top before it sets hard to make cutting into squares easier.

Recipe doubles easily for large gatherings.