

CARAMEL SLICE



Base:

1 2/3 cups plain flour
165g Butter
1/3 Cup white sugar

Place flour, butter and sugar in food process, blend until resembles bread crumbs
Press into 20cmx20cm tin
Bake at 190c for 15-20 min, or until golden brown. Let cool.

Caramel Filling:

1 tin condensed milk
125g butter
2 tblsp golden syrup
375g dark chocolate

Bring to the boil in a saucepan, condensed milk, butter and golden syrup. Reduce heat and simmer for 5 minutes.

Pour onto cooled base.
Melt dark chocolate and spread over caramel.
Cool in fridge.
When nearly set cut into slices.!