



SKYE BLUE

Kitchens

CARAMEL SLICE

Preheat the oven to 180°C. Lightly grease and line the bottom and sides of a 27 x 17cm (approx.) rectangle baking tin.



What you need:

Base:

125g of the Baking Bag mix
1 cup of desiccated coconut
1 TBS soft brown sugar
100g butter (note 2)
¼ tsp baking powder

Filling:

400g tin of condensed milk (note 1)
30g butter (note 2)
1-2 TBS golden syrup

Topping:

150g Whittaker's 62% dark chocolate
50g butter (note 2)

To Make:

In a bowl stir together the baking bag mix, coconut and baking powder. Add the butter and sugar to a medium saucepan. Stir over a low heat until the butter has melted and the sugar is dissolved. Pour the butter mixture into the dry ingredients, stir well to combine. Press mixture evenly over the base of the tin, bake for 10 minutes. Remove from the oven, set aside.

To make the filling: Combine the condensed milk, syrup and butter in a medium saucepan. Stir constantly over a low heat using a wooden spoon until the mixture is smooth and the butter has melted. Keep stirring for 10 minutes until the mix boils and is lightly brown. Pour the mixture over the pastry base and bake for 10-15 minutes. Remove from the oven and leave to completely cool.

To make the topping: Melt the chocolate and butter in a small heatproof bowl over a small pan of simmering water. Stir until the chocolate and butter have melted and the mixture is smooth. Spread the chocolate evenly over the caramel. Leave until completely set before cutting into squares.

Note:

1. For dairy free use Natures Charm Coconut Condensed milk (available from The Gluten Free shop, Tauranga. Use 20g non dairy spread and 1 TBS syrup as the tin is 320g. The caramel filling will be a little thinner in thickness.
2. For dairy free use non dairy spread of choice.

Tip: In warm weather I like to keep the slice in the fridge. Will keep for 4-5 days, if it lasts that long.

*Based on a recipe from Family Circle