

Recipe of the month with Workforce



Chocolate caramel slice - Serves 16

INGREDIENTS:

BASE

- 1 cup plain flour, sifted
- ½ cup brown sugar
- ½ cup desiccated coconut
- 125g butter, melted

FILLING

- 400g can sweetened condensed milk
- 2 tablespoons golden syrup
- 60g butter, melted

TOPPING

- 125g cooking chocolate, chopped
- ½ cup cream

METHOD:

1. Preheat oven to 180°C. Line a 3cm deep, 28 x 18cm (base) lamington pan.
2. Combine all base ingredients in a bowl. Mix well. Press into prepared lamington pan. Bake for 15 to 20 minutes, or until light golden. Remove from oven. Cool.
3. Make filling: Combine all ingredients in a saucepan over medium heat. Cook, whisking, for 8 minutes or until golden. Pour over cooked base. Bake for 12 minutes or until firm. Cool completely. Refrigerate for 3 to 4 hours, or until set.
4. Make topping: Place cream and chocolate into a heat-proof bowl over a saucepan of simmering water. Stir until melted. Pour over caramel. Refrigerate to set. Slice and serve.

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