



Pirrie's Chocolate Caramel slice

Ingredients:

Base

1 cup SR flour
1 cup brown sugar
1 cup desiccated coconut
1/2 cup oats
125g melted butter

Caramel Filling

75g butter
1 tin sweetened condensed milk
2 tbsp Golden Syrup

Icing

175g dark cooking chocolate
50g butter

Method:

Base: Mix dry ingredients together, pour melted butter over and press firmly into a greased lamington tray. Bake for approx. 15mins @ 180°C. (Base will rise a little and go a little brown — do not over cook.) Allow to cool for at least 10 minutes.

Caramel Filling: Put all ingredients into a microwave proof glass container and heat enough for butter to melt. Then stir well to combine. (Should become thicker and golden in colour.) Pour over cooled base and bake in the oven @ 180°C for approx. 10mins (will brown a little around the edges).

Icing: Place the chocolate (broken into pieces) and butter in microwave on high for one minute to melt. Stir and, if necessary, do an extra 30 seconds. Stir well and spread evenly over cooled caramel filling. ***

Refrigerate and cut into bite-size squares.

*** *don't be tempted to make the chocolate icing too thick as it will crack and be too hard to cut!!*