

# Chocolate Caramel Slice

Serves: 20

Preparation Time: 30 Minutes

Cook Time: 45 Minutes

Total Time: 6 Hours, 15 Minutes

## Ingredients

- 1 cup Plain Flour
- 1 cup Brown Sugar
- ½ Desiccated Coconut
- 125g Butter, Melted
- 100g Butter, Extra
- 2 Cans Condensed Milk
- ⅓ Golden Syrup
- 200g Dark Chocolate
- 1 tbspp Vegetable Oil

## Method

1. Line a 20cm x 10cm tray, preheat oven to 180°C.
2. In a medium sized bowl, combine Flour, Sugar and Coconut.
3. Add in Melted Butter, mix well.
4. Press mixture firmly into pan, Bake for 15-20 minutes or until brown. Leave to cool.
5. Place Extra Butter, Condensed Milk and Golden Syrup in a medium sized saucepan. Stir over low heat until smooth.
6. Pour over base. Bake For 20-25 minutes or until golden. Leave to cool
7. Combine Chocolate and Oil, stir until smooth, pour evenly over slice. Refrigerate for 5-6 hours.