

## Caramel Slice

### *Base*

300g scotch finger biscuits  
125g butter, melted

### *Caramel Filling*

125g butter, chopped roughly  
2 cans sweetened condensed milk (397g each)  
1/3 cup golden syrup  
Pinch of salt



### *Topping*

200g dark cooking chocolate  
2 tsp cooking oil  
Salt, optional

Preheat oven to 180 degrees. Line a 20cm x 30cm tray with baking paper. Make sure your tray is deep enough to build the layers of the slice.

Place biscuits in a food processor and mix until fine breadcrumbs are formed. Add melted butter and process for another 10 seconds or so until the mix looks like wet sand. Press mix into the lined pan and using your hands press until even and level. Bake for 10 minutes or until golden. Remove from oven and allow to completely cool.

While the base is cooling take a saucepan and add your 125g of roughly chopped butter. Melt over medium heat. Once melted add condensed milk, golden syrup and a pinch of salt. Stir until well combined and allow to cook for 6-8mins over low to medium heat. Pour over cooled base (don't worry it will golden up in the oven).

Place slice in the oven on the lowest shelf so as not to burn and bake for 20mins. Depending on your oven you may need to go 5 minutes under or over this time so make sure you keep checking. It will become golden and bubbly and even if it looks a bit burnt don't worry the chocolate will cover it. Once out of the oven place in the fridge to cool.

Once the slice has cooled a bit you can make the chocolate topping. Melt the chocolate either in a double boiler on the stove or in the microwave in a glass pyrex. If doing so in the microwave make sure you only do 30second intervals, stirring well in between each one well. Once chocolate is melted stir in the oil until smooth.

Pour the chocolate over the top of the caramel and smooth out evenly with a palette knife. Sprinkle with some flaked sea salt. Place into the fridge to set, around 2 hours.

Slice to serve and store in fridge.