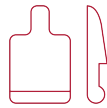




# Choc Caramel Macadamia Slice



DIFFICULTY: EASY



PREPARATION TIME: 30  
MINUTES



COOKING TIME: 50 MINUTES



SERVES: 24

## Ingredients

- 1 1/2 cups macadamia nuts, halved
- 3/4 cup plain flour
- 1/2 cup self raising flour
- 1 tbsp cocoa
- 1/2 tsp mixed spice
- 2/3 cup desiccated coconut
- 1/2 cup brown sugar
- 150g butter, melted
- 1x 400g can condensed milk
- 2 tbsp golden syrup
- 120g milk chocolate melts

## Method

Preheat oven on CircoTherm® to 180°C.

Place the macadamias onto an oven tray and bake for 8-10 minutes until lightly golden. Cool.

Sift the dry ingredients into a mixing bowl then stir through the coconut and brown sugar. Add the melted butter and mix well. Press the mixture evenly into a lined 18 x 28cm slice pan. Bake for 15 minutes. Allow to cool. Reduce the oven temp to 160°C.

Scatter the nuts over the base. Combine the condensed milk and golden syrup, mix well then pour over the macadamias. Bake for a further 25 minutes. Allow to cool.

Once cold drizzle the chocolate liberally over the slice. Allow to firm before slicing. Store in an airtight container until required.

## Notes

Refrigerate if the weather is very warm otherwise store at room temperature.