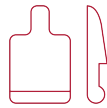




Choc Caramel Macadamia Slice



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.