



# BAKED CHOCOLATE CARAMEL SLICE

## INGREDIENTS

1 cup (150grams) sifted plain flour  
½ cup (110grams) brown sugar  
½ cup (45grams) desiccated coconut  
125grams unsalted melted butter  
400gram can of condensed milk  
2 tablespoons golden syrup  
60grams unsalted butter  
60grams chopped copha  
125grams chopping cooking chocolate

## METHOD

1. Preheat oven to 180 degrees Celsius.
2. Line 3cm deep, 18cm x 28cm lamington tray with baking paper.
3. Combine flour, brown sugar, coconut and melted butter in a bowl and mix well. Press into prepared lamington tray and bake for 15 to 20 minutes or until light golden brown. Remove from oven and cool.
4. Combine condensed milk, syrup and butter in a saucepan over a medium heat and whisk for 8 minutes until golden. Pour over base and bake for 12 minutes until firm. Cool completely and refridgerate for 3 to 4 hours or until set.
5. Place copha and chocolate in a heatproof bowl over a saucepan of simmering water and stir until melted. Pour over caramel and refridgerate to set.
6. Slice into fingers and store in sealed container.