



# NO BAKE HAZELNUT SLICE

## INGREDIENTS

125grams unsalted butter  
¾ cup (185ml) sweetened condensed milk  
2 tablespoons golden syrup  
250grams plain sweet biscuits (eg milk arrowroot)  
1 cup flaked almonds  
250grams hazelnut chocolate block  
60grams copha

## METHOD

1. Line 3cm deep, 18cm x 28cm lamington tray with baking paper.
2. Process the biscuits until fine crumbs.
3. Combine butter, condensed milk and syrup in a saucepan, stir over low heat until butter has melted. Simmer for 2 minutes.
4. Combine biscuits with butter mixture and almonds and mix well.
5. Press mixture firmly into pan, refrigerate covered for about 20 minutes or until set.
6. Icing: Combine chopped hazelnut chocolate with copha in a small heatproof bowl over a saucepan of simmering water and stir until smooth.
7. Pour chocolate mixture over slice and refrigerate until set.
8. Slice when required and store in sealed airtight container.

One batch makes approximately 16 finger size pieces.