



Choc Caramel Slice

A RECIPE BY LYN - MADE WITH LOVE

ingredients

Base:

- 100g Butter
- 1/2 Cup Brown Sugar
- 1 Cup SR flour
- 1 Cup Coconut

Caramel:

- 30g Butter
- 2Tbsn Golden Syrup
- 1 Can Condensed Milk

Chocolate:

- 120g Melted Chocolate
- 30g Copha when cold

directions

- Melt 100g of butter and add to brown sugar, flour and coconut mix with a wooden spoon to combine
- Spread the mixture into a lamington tin and bake in Mod Over for 15 min or until golden
- Beat together 30g of melted butter, condensed milk and golden syrup and spread over the base mixture. Cook for a further 15 min.
- Allow to cool
- Mix the melted chocolate and copha together and pour on top of caramel layer and refridgerate