



Desserts

Caramel slice

30 portions

Method

- Melt butter and combine with coconut and rice flour and press into lined tray, bake at 180 for 12 mins.
- Place condensed milk and golden syrup into pan, combine well and pour over the base, bake for 10-15 mins and turn in oven for even cooking, remove when set and cool.
- Heat cream and don't boil, pour over chocolate and mix until smooth then pour over caramel. Leave to set before cutting

Ingredients

- 900g fine coconut
- 400g butter, unsalted
- 3kg condensed milk
- 1.2kg golden syrup
- 1.2kg chocolate buttons, dark
- 400ml cream
- 200g rice flour