

Anne's Caramel Slice

Base

125gms butter
1/2 cup brown sugar
1tspn vanilla
1 cup plain flour
1 cup coconut

Filling

Can condensed milk
60gms butter
2 Tbspns golden syrup

Topping

1 cup coconut
1/2 rolled oats (not quick pref)
60gms butter
1 Tbspns golden syrup

Method

Cream butter and sugar and vanilla. add sifted flour and coconut and mix well. Press into slab tin bake moderate oven approx 180 degrees for 10-15 mins till lightly golden.

For filling melt butter, add cond milk and golden syrup, stir over low heat few minutes. Take care not to catch on base of saucepan. Pour over base and cook for 5 minutes so top sets slightly and prevents topping sinking.

For topping melt butter in saucepan and coconut, rolled oats and syrup. Stir till combined.

Sprinkle evenly over caramel