



"JUGGLING TWO HATS"

**Moorish Caramel Slice– The Farmer and the Cook – October 2018**

Ingredients

Base

- 1 cup desiccated coconut
- 1 cup self-raising flour (or plain flour and 2 tsp of baking powder)
- 1 cup brown sugar
- 140g butter melted

Caramel Sauce

- 395g can Sweetened Condensed Milk
- 2 tbs golden syrup
- ½ cup cream
- 30g butter extra
- 150g macadamias chopped (or less if you like!)

Method

1. Preheat oven to 180 degrees Celcius and line your tin with baking paper after spraying with olive oil. I used a 24cm by 24cm square pan.
2. Combine coconut, flour, brown sugar and butter in a bowl. Stir and press into pan. Bake for 10 minutes.
3. In a BIGGER saucepan than what you would normally use (the caramel bubbles quite a bit higher than you think) combine the condensed milk, golden syrup, cream and extra butter. Bring to the boil and let it simmer for 8 to 10 minutes (while the base cooks). Stir occasionally so it doesn't stick to the bottom of the pan.
4. Pour over the base and sprinkle the nuts over the top. Bake for another 10 minutes.
5. You can then drizzle with some melted chocolate but I find that it is already sweet enough!