

My Mother's Kitchen

Chocolate coconut caramel slice

Makes 15 pieces

For the base

125g butter
1 cup plain flour
1/2 cup shredded coconut
1/2 cup brown sugar

For the caramel

2 x 395g cans sweetened condensed milk
125g butter
1/3 cup (120g) golden syrup

Method

Prepare the base:

Preheat oven to 180 degrees Celsius and line a 20cm x 20cm slice tin with baking paper.

Melt the butter in a large saucepan. Remove from heat and stir in flour, coconut, and sugar. Pour into prepared tin and flatten the surface with the back of a spoon. Bake for 16-18 minutes until golden brown.

Prepare caramel filling:

While base is in the oven, place condensed milk, butter, and golden syrup in a small saucepan and cook over a low heat, stirring constantly, for around 10 minutes until very thick but still pourable. Pour caramel over the base once it has cooked and return to the oven to bake for a further 15 minutes until the caramel is a rich golden colour.

Remove from the oven and allow to cool for 15 minutes, then refrigerate until cold, around 1 hour.

Prepare the topping:

Melt chocolate and coconut oil in 30-second bursts in a microwave or in a heatproof pan over a little simmering water. Set aside until warm then pour on top of the cold caramel, smooth with the back of a spoon or a palette knife, and refrigerate for at least one hour to set.

Cut into small squares or rectangles with a warm knife to serve.