



## Caramel Slice

Provided by Scott Fava, current NSW Waratah back rower and former Wallaby.



### Base

#### Ingredients

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

### Method

Melt butter, mix into dry ingredients. Press into slice tin and bake in moderate oven until slightly golden - approx 10 mins

### Caramel

#### Ingredients

1 tin condensed milk  
90g butter  
2 lge tablespoons golden syrup

### Method

Melt butter in microwave on medium, add golden syrup, mix together & microwave again for 1-2 mins. Add condensed milk and microwave for 1-2 mins. Pour over base and cook in oven 5-10 mins until it starts to bubble around edges.

### Chocolate Topping

#### Ingredients

125g dark cooking chocolate  
60g copha

### Method

Melt together in microwave, cool slightly, pour over caramel, Allow chocolate to set completely before slicing, then refrigerate.