

Caramel Oaty Slice

Ingredients

Base/Topping:

190g unsalted butter, melted
2 cups plain flour
¾ cup oats
¾ tsp. baking powder
¾ tsp. baking soda
1 ½ cups brown sugar
1 tsp. salt
2 eggs
1 tsp. vanilla

Caramel filling:

100g unsalted butter
2 Tbsp. golden syrup
1 tin condensed milk (395g)
½ tsp. salt (or to your taste)

Directions

1. Base/topping: Preheat the oven to 150oC. Line a 23cm square baking dish with baking paper.
2. In a bowl mix melted butter with the other ingredients till it forms a dough.
3. Press 3/4 of the mix into the prepared baking dish.
4. Caramel filling: Put all the ingredients in a microwave proof bowl. Microwave on high in 30 second bursts until the butter melts. Mix well to combine till you get a smooth caramel. Pour over the base.
5. Crumble the rest of the base mixture over the caramel.
6. Bake at 150oC for about 30-45 minutes. (I found mine took a lot longer than the 30 minutes)
7. Cool in the tin before transferring to a wire rack. Cut in to squares when completely cooled otherwise it will crumble everywhere!



Story

"My Dad was looked after by the North Shore Hospice and we will forever be grateful for the amazing care and love we received from the Hospice. Baking for Hospice is my way saying thank you to the incredible staff at the Hospice for their amazing work and to show our love to the families and those staying at the Hospice with baking" Nessie S