



Sticky Caramel Anzac Biscuit Slice

Makes: 24 slices

TASTE OF AUTUMN FACT

Inspired by the much loved Anzac biscuit, and to recognise this year's Anzac Day, we have created a slice recipe that incorporates the delicious flavours of the biscuit. The sticky caramel Anzac biscuit slice is a perfect addition to a morning or afternoon tea to share with family and friends.

This much loved biscuit was created to help feed Australian and New Zealand soldiers fighting together as the legendary ANZACs in the World War 1, 1915 Gallipoli Campaign. Mothers, wives, and girlfriends made Anzac biscuits as a long-lasting high-energy supplement to bread. The biscuit had to keep fresh for months of unrefrigerated travel by ship from Australia and New Zealand to Turkey.



INGREDIENTS

- As Required - Canola Spray Oil
- As Required - Baking Paper
- 450gm Plain Flour - sieve.
- 2 tsp Baking Powder
- 165gm Brown Sugar
- 280gm Unsalted Butter - cut into 2cm dice and melt.
- 2 x 395gm tins Condensed Milk
- 60ml Golden Syrup
- 100gm Unsalted Butter - warm to room temperature and cut into 2cm dice.
- 100gm Rolled Oats
- 80gm Thread Coconut
- 165gm Brown Sugar
- 60gm Unsalted Butter - warm to room temperature and cut into 2cm dice



METHOD

1. Pre-heat an oven to a moderate temperature - 160°C.
2. Lightly spray oil and line with baking paper a baking tray that is 35cm long by 23cm wide by 5.5cm deep.
3. In a mixing bowl, add the plain flour, baking powder and first quantity of brown sugar, then mix to combine. Add the first quantity of butter, then mix until all the ingredients are combined. Evenly press the mixture over the base of the baking tray, place it into the oven and bake for 10 minutes or until cooked through, firm to touch and a light golden colour. Remove the tray from the oven, set to one side and allow the slice to cool to room temperature.
4. Over a low/moderate heat, in a saucepan, add the condensed milk, golden syrup and second quantity of butter. Stir continually until the butter has melted, the ingredients have combined, the mixture has thickened and is golden in colour. Remove the saucepan from the heat and set to one side for 5 minutes to cool. Pour the caramel sauce over the pre baked base and evenly spread it out with a spatula. Set the tray to one side.
5. In a second mixing bowl, add the rolled oats, thread coconut, second quantity of brown sugar and third quantity of butter. Using fingertips rub the butter through the mixture, until it is evenly and thoroughly combined.
6. Evenly top the caramel sauce with the oat mixture - gently pressing it into the caramel sauce. Place the tray back into the oven and bake for 15 minutes or until cooked through and the oat mixture is golden in colour. Remove the tray from the oven and allow the slice to cool to room temperature.
7. Once cool, carefully remove the slice from the baking tray and cut it into the required number of slices.

TO SERVE

On a serving board or platter, stack the sticky caramel Anzac biscuit slice.
