

Caramel Tarts

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Ingredients

- 250g pkt Arnotts Honey Snaps
- 60g butter melted
- 1 tblspn golden syrup
- 200g condensed milk
- 1/2 cup brown sugar

Method

- Place one third of biscuits on microwave proof tray and cook on HIGH for 20 seconds.
- With gloves on, quickly mould softened biscuits into shallow patty tins.
- Repeat with remaining biscuits.
- Combine butter, milk, sugar, and syrup in microwave proof bowl and cook on HIGH for about 1 minute, stirring until sugar dissolves.
- Cook on high for about 4 minutes stirring after each minute.
- Cool.
- Spoon mixture into cold cases.