

Meg's Caramel Slice

Written by jenny Schimak
Monday, 19 April 2010 11:36 -

Ingredients

Base

- 1/2 cup SR flour
- 1 tblspn butter or margarine
- 1/4 cup sugar
- 1/2 cup coconut

Topping

- 2 eggs
- 1 cup coconut
- 3/4 cup chopped pecans or walnuts
- 1/2 tspn vanilla
- 1 1/2 cups brown sugar
- 1/2 tspn bicarb soda

Method

Base

- Sift flour into bowl, add sugar and coconut.
- Mix well.
- Melt butter over low heat and add to dry ingredients.
- Press into well greased lamington tin.
- Bake at 180C approx 15 minutes

Topping

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- Lightly beat eggs and vanilla with a fork.
- Add remaining ingredients, and mix well.
- Spread over partly cooked base and return to oven and bake a further 25-30 minutes.
- Cool in tin and then cut into squares or fingers

Joan Atkinson