

Peanut Caramel Squares

Written by jenny Schimak
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Ingredients

- 125g butter
- 1 egg yolk
- 1/4 cup SR flour
- 1/4 tsp salt
- 1/2 cup sugar
- 1 cup plain flour
- 2 tblspn custard powder

Topping

- 1/2 cup brown sugar lightly packed
- 125g roasted unsalted peanuts
- 1 tblsp golden syrup
- 90g butter

Method

- Cream butter and sugar until light and fluffy.
- Add yolk, mix well.
- Add sifted flours, custard powder and salt, mix to a firm dough.
- Press mixture into lined 18x28cm lamington tin.
- Bake in moderate oven 15 minutes or until golden brown.
- Remove from oven spread with prepared topping mixture return to moderate oven for further 5 minutes.
- Allow to cool in tin, cut into squares

Topping

- Place brown sugar, golden syrup and butter in a small saucepan , stir over low heat until butter is melted and sugar is dissolved.
- Simmer gently 5 minutes, stir in roughly chopped nuts.

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Wendy Eves.