PREP: 20 mins
COOK: 30 mins
SERVES:30

Caramel Chocolate Crackle Slice

Look no further for your perfect slice to go with an afternoon tea, or evening hot chocolate. With rich, decadent flavours our Caramel Chocolate Crackle Slice is easy to make, and sure to impress!

Ingredients

Base

1 3/4 cups (260g) plain flour

1/3 cup (40g) cocoa

1/2 cup (75g) icing sugar

200g butter, melted & cooled

Caramel Filling

125g butter

1 x 395g can sweetened condensed milk

1 cup (160g) dark brown sugar

2 tbsp liquid glucose

2 tsp Queen Concentrated Vanilla Extract

Method - Base

STEP 1

Preheat oven to 180 degrees, fan forced. Line a 20x30 cm lamington pan with baking paper, extending paper 2cm above the edges of the pan.

STEP 2

In a bowl, sift flour, cocoa and icing sugar. Add melted butter and stir to combine. Press base mixture into prepared pan. Bake for 20 minutes, then remove and allow to cook while making caramel filling.

Method - Caramel Filling

STEP 1

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Ingredients

200g white chocolate, chopped

Chocolate Crackle Top

400g milk chocolate, chopped

2 cups (70g) puffed rice

Method - Caramel Filling

In a heavy-based saucepan, combine butter, sweetened condensed milk, brown sugar, glucose and vanilla. Stir over medium-low heat until butter melts and sugar dissolves. Increase heat and bring mixture to a gentle simmer. Simmer for 5-6 minutes, or until mixture thickens and starts to come away from the side and bottom of the pan while stirring.

STEP 2

Remove pan from heat and stir in white chocolate, until melted and completely combined. Pour filling over cooled chocolate base. Cover evenly and tap tin on bench a few times to remove air bubbles. Set aside to cool while making chocolate crackle top.

Method - Chocolate Crackle Top

STEP 1

Place milk chocolate in a microwave-safe bowl. Melt in microwave in 30 second bursts, mixing between each burst, until completely melted. Add puffed rice to melted chocolate and stir until well combined.

STEP 2

Spoon crackle mixture on top of the caramel filling. Spread evenly until filling is completely covered. Allow slice to cool at room temperature, then transfer to fridge to set for 3 hours (or overnight).
Prior to serving, remove slice from fridge and set aside to come to room temperature. Once at room temperature, cut into squares or bars.

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