



PREP: 55
COOK: 20
SERVES: 8-10

No-Cook Easy Caramel Slice

Layers of buttery biscuit, silky Queen Caramel Dulce de Leche and rich chocolate all in one slice. Easy to make, and even easier to eat, it's a caramel slice that you can throw together and impress anyone- even yourself!

Ingredients

250g Sweet plain biscuits (we used Arnott's Scotch Fingers)
125g Unsalted butter, melted
200g Brown sugar

Method

STEP 1

Line a 20cm square baking pan with baking paper, ensuring the baking paper extends 5cm over the top of the baking pan so that you can lift the caramel slice out when ready to cut and serve

STEP 2

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Ingredients

1 x 415g jar Queen Caramel Dulce de Leche

100g milk chocolate, chopped

100g dark chocolate, chopped

1 tbsp vegetable oil

Method

In a food processor, pulse the sweet biscuits until they resemble fine breadcrumbs. Add the melted butter and mix well, then pour into the lined tin and firmly press the mixture into an even layer over the base of your tin. Chill in the fridge for 30 minutes to set

STEP 3

Top with the Caramel Dulce de Leche and spread into an even layer with the back of a spoon or an offset spatula. Chill in the fridge again for 30 minutes

STEP 4

Combine the milk and dark chocolate in a heat proof bowl and microwave in short 30 sec bursts, stirring between each, until the chocolate is melted and combined. Add the vegetable oil and stir to combine then pour the melted chocolate over the top of the caramel layer and place in the fridge for at least 1-2hrs until completely set

STEP 5

When ready to serve, pull the caramel slice out of the pan using the baking paper overhang and cut into squares using a knife dipped in hot water and wiped dry after every cut. This will give you perfect clean edges

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