

SAUNDERS' MALT EXTRACT



Preparation

15
MINS

Bake Time

25-30
MINS

Makes

32

Difficulty

MEDIUM

MALT CARAMEL SLICE

Caramel Slice is a baking favourite, but it's made even more delicious with the addition of Malt. Try and stop at one.

INGREDIENTS

Coconut and Oat Base

- 150g unsalted butter
- 1/3 cup (115g) Saunders' Malt Extract
- 1 cup (150g) self raising flour, sifted
- 1 cup (90g) desiccated coconut
- 1 cup (100g) rolled oats

Caramel Malt Filling

- 2 x 395g cans sweetened condensed milk
- 1/2 cup (175g) Saunders' Malt Extract
- 80g butter, chopped

Chocolate Topping

- 150g dark chocolate, chopped
- 40g unsalted butter, chopped
- 100g chocolate malt ball confectionery, roughly chopped

METHOD

- 1** Preheat the oven to 180°C (160°C fan-forced). Butter and line a 30cm x 20cm slice or lamington pan with baking paper, extending the paper about 3 cm above the sides to help with removal of the slice.
- 2** For the chocolate and oat base, melt the butter and Saunders' Malt Extract together in a small saucepan. Combine the flour, coconut and oats in a large bowl, add the melted butter mixture and mix well. Press into the prepared pan and smooth the surface with the back of a spoon. Bake for 10-12 minutes or until just starting to colour, then place on a wire rack to cool.
- 3** For the caramel malt filling, put the condensed milk, Saunders' Malt Extract and the butter in a medium saucepan and heat gently, whisking, until melted and smooth. Pour over the base and bake for 15-18 minutes or until set and just brown. Cool on a wire rack.
- 4** For the topping, gently melt the chocolate and butter together in a bowl over simmering water. Spread over the slice, sprinkle with the malt confectionery and chill until set. Store chilled in an airtight container. Cut into pieces and serve at room temperature.

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