

Oozing Caramel slices



Information

Serves

16 or 32 pieces

Preparation Time

20 minutes (plus refrigeration time)

Cooking Time

10 minutes

Ingredients

200g plain chocolate biscuits

100g butter, melted

395g can NESTLÉ Sweetened Condensed Milk

1 pkt (375g) NESTLÉ Dark Melts

50g butter, chopped, extra

200g block NESTLÉ Rolo, broken into squares

Description

The ultimate Easter treat! Everyone will want a piece of this slice.

How to Make

Grease a 28 x 18cm lamington pan. Line base and sides with baking paper, allowing a 2cm overhang at both long ends.

Using a food processor, process biscuits until fine. Add butter and process until well combined; press mixture firmly

over the base of prepared pan. Refrigerate while making filling.

Combine NESTLÉ Sweetened Condensed Milk, NESTLÉ Dark Melts and extra butter in a medium saucepan. Stir over low heat until melted and smooth. Pour half over the biscuit base; arrange NESTLÉ Rolo over chocolate and pour over remaining chocolate mixture; shake pan gently to coat; refrigerate until set. Cut into 16 generous servings or 32 bite size pieces