

Cake Time

Caramel Biscuits

Recipe submitted by Anonomous

Serves more than 10 people

Ingredients

For the base you will need:

175g(6 oz)Self raising flour

125g(4 oz) Butter

50g(2 oz) Caster sugar

For the Caramel you will need:

200g(7 oz) tin of condensed milk

125g(4 oz)margarine

50g(2 oz)caster sugar

2 tbsp golden syrup

few drops of vanilla essence

for the topping you will need:

200g(7 oz) chocolate



Special requirements

oven temperatures-180 degrees celsius?/350 degrees Fahrenheit/gas mark 4

Method

1. For the base cream the butter and sugar, then mix in the flour. Press the dough into a 30x20cm(12x8in) baking tin and bake it for 15 minutes until its golden brown. Leave it to cool. For the caramel put all the ingredients in a pan and melt over a gentle heat. Bring it to the boil. Boil mixture for 5 minutes, stirring all the time. when it is cool pour it over the base and leave it to set. For the topping melt the chocolate and pour it over the caramel. when it is quite set, cut it into fingers.