

# Courtesy of The Red Cross – Please Donate



## Caramel Macadamia Slice

150g butter, softened  
1/4 cup sugar  
1/2 teaspoon vanilla essence  
2 cups flour, sifted  
395g can sweetened condensed milk  
75g butter  
1/4 cup brown sugar  
2 tablespoons golden syrup  
70g macadamias, roughly chopped

1. Preheat the oven to 180°C. Line an 18 x 28cm baking tin with baking paper.
2. Cream the butter and sugar with an electric beater until light and fluffy. Mix in the vanilla, then fold in the flour until evenly combined (the mixture should be crumbly).
3. Press three-quarters of the mixture into the base of the prepared tin.
4. Place the condensed milk, butter, sugar and golden syrup in a microwave-proof bowl. Microwave on high (100%) power for 1-2 minutes until the butter has melted. Stir, then cook for 2-4 minutes until thick. Pour the caramel over the base.
5. Mix the macadamias through the remaining flour mixture and sprinkle it over the caramel. Bake for 20-25 minutes until golden.
6. Cool in the tin before cutting into pieces.

Makes 24 pieces.



### Thinking of Selling ?

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- Explanation as to how we determine the value range
- Explanation of our introductory commission
- Personalised in-depth details of sales relevant specific to YOUR home and YOUR area
- Explanation of what methods of sale are open to you
- Explanation of what marketing options are open to you
- Explanation of what improvements to your property would achieve the best outcome
- Evaluation of current market conditions and outlook

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From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career as a fine dining Chef in the UK. Here is a selection of recipes used during her career

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this selected recipe

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