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Garamel Macadamia Slice

150g butter, softened

1/3 cup sugar

1/2 teaspoon vanilla essence

2 cups flour, sifted

395g can sweetened condensed milk

75g butter

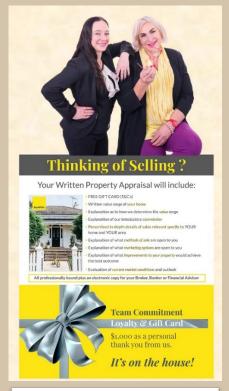
1/4 cup brown sugar

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.







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.