

Arnott's Gluten Free Scotch Finger Hazelnut and Caramel Slice

Prep time: 10 minutes

Cooking time: 15 minutes

Chill time: 2 hours

Servings: 24

Occasion: treat, slice, entertaining



INGREDIENTS

Base

- 2 x 170g packet **Arnott's Gluten Free Scotch Finger**
- 120g unsalted butter, melted

Filling

- 395g can condensed milk
- 100g butter
- ½ cup brown sugar
- ½ cup hazelnuts
- 180g milk chocolate
- 1tbs vegetable oil



PREPARATION

Step 1

Preheat oven to 170°C. Grease an 18cm x 28cm rectangular slice pan and line base and sides with baking paper, extending paper 2cm above the edge of the pan.

Step 2

Place Arnott's Gluten Free Scotch Finger biscuits into the food processor bowl and process until the mixture resembles fine crumbs. Add butter and process. Press the mixture over the base and side of the prepared pan. Refrigerate while making the filling.

Step 3

Combine condensed milk, butter, and brown sugar in a medium saucepan over medium heat. Stir the mixture until sugar is dissolved and starts to boil, with small bubbles coming to the sides. Simmer and stir continually for 8 minutes. Remove from the heat and stir through hazelnuts. Spread caramel mixture over prepared base. Bake for 10 minutes or until golden. Remove from oven and allow to cool.

Step 4

In the meantime, place chocolate and oil in a medium glass or microwave-safe bowl. Place the bowl of chocolate in the microwave for 20-second bursts on medium power until melted, stirring in between each burst. Pour chocolate over the slice. Place in the fridge to chill.