



Name of the Recipe: Caramel squares

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At Queen Margaret College, every morning you can smell the chocolate and sweetness coming from the Tuck shop, whilst they are baking these mouth watering Caramel slice. We bring them back with us every time we visit. Another reason for wanting to go!!!

Make sure you have everything you need and place them on your kitchen counter. This is called "mise en place" (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients for the crust:

1. 3/4 cup butter
2. 3/4 cup Brown sugar
3. 1 yolk
4. 1,5 cup plain flour
5. 1/4 tsp. Salt

Ingredients for the filling and topping:

6. 1 tin condensed milk
7. 2 tbsp. butter
8. 2 tbsp. vanilla
9. 200 g melting bitter chocolate

For the bottom crust:

1. Beat the butter with the sugar until smooth and fluffy.
2. Add the egg yolk and continue beating.
3. Add flour and salt blending well.
4. With your hands dipped in flour, press this dough onto the base of a pyrex or a low flat cookie tray previously buttered.
5. Bake for 20 mins or until golden brown, remove from the oven.

For the filling:

1. Whilst you are baking the bottom crust, heat the condensed milk with the butter and vanilla in a small pan, on low heat, until it boils, stirring continuously as it sticks and burns easily.
2. Wait for it to thicken a bit, around 10 minutes.
3. Pour over the crust, spread evenly.
4. Return to the oven, for another 12 to 15 minutes until it sets and browns a little.

For the topping:

1. Chop the chocolate and sprinkle on top of the filling.
2. Return to the oven until the chocolate melts, turn the oven off.
3. If needed, spread the chocolate with a spatula to smooth evenly.
4. Let cool inside the oven and cut when it has cooled down. Measure your tin and calculate the size of the squares so that you don't lose anything. If possible around 4x4 cms squares or 6x6 instead and then cut into triangles.

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