



Caramel Biscuits

by Bronte Walsh

Things you need:

12 plain choc biscuits, 2/3 cup of condensed milk, 40g butter, 2/3 of golden syrup and 100g of chocolate.

What to do:

- Combine condensed milk, butter and golden syrup.
- Stir until butter has melted mixture comes to the boil and forms a thick caramel sauce.
- Reduce heat to low stirring for 2 minutes.
- Remove from heat and let cool.
- Spread over biscuits and place into oven to cook for 8 minutes. Let cool.
- Melt chocolate and spread over top. Put into fridge.

