



COOKING TOGETHER ...

SIMPLE CARAMEL SQUARES

Ingredients

BASE:

**160 g margarine
80 g caster sugar**

**40 g cornflour
200 g plain flour**

TOPPING:

**100 g margarine
100 g caster sugar
200 g melted chocolate**

**1 tin of condensed milk
1tbsp syrup**

Method

BASE:

Cream margarine and sugar well together, gradually add flour and cornflour and combine the mixture. Press gently into a greased small swiss roll tin and bake in the oven for 15-20 minutes at a moderate oven temperature. Allow to cool.

TOPPING:

Melt margarine, add sugar and syrup and stir well. Add tin of condensed milk and stir until the mixture turns a caramel colour and thickens. Spread over the base and allow to cool.

Melt the chocolate in a bowl over a pan of boiling water. When melted, spread over the mixture and allow to cool. Cut into squares.



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