

# Layered Prune, Salted Caramel & Dark Chocolate Slice



Aus Prunes

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A great snack to make for the kids, with the kids, or a nice adult indulgence to have on hand in the fridge.

SERVES: 18 | LEVEL OF DIFFICULTY: ●○○

## Base Layer

### INGREDIENTS

- 150g plain flour
- 110g brown sugar
- 40g desiccated coconut
- 125g melted butter
- pinch of salt

### METHOD

1. Preheat oven to 180°C. Line an 18cm x 25cm slice tin with baking paper.
2. In a large bowl mix all dry ingredients and pour in melted butter.
3. Mix well and press mixture into tray and bake for 15-20mins or until light brown. Cool.

## Salted Caramel Layer

### INGREDIENTS

- 2 x cans of condensed milk
- 100g golden syrup
- 125g butter
- good pinch of sea salt

### METHOD

1. Mix all ingredients together in a saucepan. Bring to the boil whilst constantly.
2. Smooth over cooled baked base and bake for a further 15-20mins or until firm, set and golden. Cool.

## Prune Layer

### INGREDIENTS

- 300g **Australian prunes**
- 300g water
- 70g butter
- 3 tbsp golden syrup

### METHOD

1. Mix all ingredients in a medium sauce and boil until liquid has almost all evaporated.
2. Pour all contents into a food processor and blend until smooth, season with a pinch of salt.
3. Spread prune layer over firm caramel layer and set in fridge.

## Chocolate

### INGREDIENTS

- 200g dark chocolate
- 50g butter

### METHOD

1. Melt chocolate and butter in microwave in a bowl 30 second intervals at a time until just melted.
2. Stir until smooth and glossy.
3. Take slice out of fridge and spread the chocolate over the prune layer ensuring the chocolate layer is even and smooth, swirl the top for a your desired look.
4. Set into fridge for at least 1hour. Once set cut into portion sizes as desired.



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