

Caramel biscuit squares



PERFECTLY GOOEY AND DELICIOUSLY STICKY, THESE HEAVENLY BISCUITS WON'T STAY IN THE TIN FOR LONG. BEST GET YOURS WHILE THEY'RE HOT!

INGREDIENTS

- 100 g butter or margarine, softened
- 125 ml (½ cup) sugar
- 2 extra-large eggs, separated
- [125 ml \(½ cup\) Spur Salad & French Fry Dressing](#)
- 60 ml (¼ cup) milk



- 200 g packet Marie Biscuits, coarsely crushed
- 10 ml (2 tsp) baking powder
- 1 ml salt
- 100 g almonds, coarsely chopped

SAUCE

- 15 ml (1 Tbsp) butter or margarine
- 30 ml (2 Tbsp) sugar
- 125 ml (½ cup) fresh cream
- 15 ml (1 Tbsp) golden syrup



METHOD

1. Cream butter and sugar together. Add egg yolks, one at a time, beating well after each addition until light and creamy.
2. Add **Spur Salad & French Fry Dressing** and milk and mix well. Fold in the crushed biscuits.
3. Add baking powder, salt and almonds. Whisk egg whites until stiff-peak stage and fold into the mixture. Mix well.
4. Turn out into a greased roasting or baking pan of about 18 x 27 cm. Bake in a preheated oven at 180°C for about 30 minutes. Cool slightly in the pan.
5. To make the sauce, combine the butter, sugar, cream and syrup in a small, heavy-based saucepan and bring to the boil. Simmer for about 3 minutes. Remove from heat and leave to cool slightly. Pour over the cake. Cut into squares.
6. Dust with icing sugar before serving.