

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.