

## **CARAMEL BISCUIT SQUARES**





Delight in simplicity with our Caramel Biscuit Squares - buttery biscuits layered with a luscious caramel filling for a sweet and satisfying treat.

1 Hour

## **INGREDIENTS**

100 g butter or margarine, softened 125 ml (1/2 cup) sugar 2 extra-large eggs, separated

125 ml (1/2 cup) Spur Salad & French Fry Dressing

60 ml (1/4 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**

8 Servings

- Cream butter and sugar together. Add egg yolks, one at a time, beating well after each addition until light and creamy.
- Add Spur Salad & French Fry Dressing and milk and mix well. Fold in the crushed biscuits.
- Add baking powder, salt and almonds. Whisk egg whites until stiff-peak stage and fold into the mixture. Mix well.
- 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
- 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.
- Dust with icing sugar before serving.

## **VARIATIONS**

None





















