



CARAMEL BISCUIT SQUARES

HEAT LEVEL 

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

1 Hour

8 Servings

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.

VARIATIONS

None

