
Annabelle White's

Delicious Nut Slice



Store this no bake slice in a sealed container in the fridge, then whip it out as the perfect addition to afternoon tea. We've heard its extra good served with a scoop of ice cream on top.



Makes a 23 x 23cm
nut slice

INGREDIENTS

125g butter, chopped

2 tablespoons golden syrup

½ 395g can sweetened condensed milk
(around 200g)

1 250g packet Arrowroot biscuits,
crushed (use food processor)

½ cup slivered almonds, toasted (dry pan
for a few minutes on hob)

60g Kremelta vegetable shortening

250g block hazelnut chocolate, chopped

METHOD

1. Line a greased square 23cm x 23cm cake tin with baking paper.
2. Combine butter, golden syrup and condensed milk in a saucepan, stir over low heat until butter is melted and simmer very gently for 2 minutes.
3. Place the crushed biscuits and nuts in a large bowl, add the butter mixture, mix well and press evenly into the cake tin.
4. Combine the Kremelta and chocolate in a pot (you can use the butter pot – saves more washing up). Stir over low heat until just melted and pour over the slice and refrigerate.
5. Serve small thin slices to go with tea or coffee.