



Honey Macadamia Caramel Slice

INTERMEDIATE • 45 MINS

Indulgent, sweet and nutty – Honey Macadamia slice is a staple family recipe for so many Aussies. The crunch of honey-coated macadamias matched with a soft and chewy base makes a satisfying combination of textures you'll enjoy bite, after bite, after bite!



SKILL LEVEL
Intermediate

PREP TIME
10 mins

COOKING TIME
35 mins

SERVINGS
12 bars (24 squares)

Ingredients

Base

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

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- 150g butter
- 225g (1½ cups) plain flour
- 2 tbsp (45g) **Capilano Bush Honey**
- 1 egg

Filling

- 130g butter
- 90g (¾ cup) **Capilano Bush Honey**
- 120g (½ cup) caster sugar
- 2 tsp vanilla bean paste
- 300g macadamia nuts

Used in this recipe



AUSSIE BUSH HONEY

Travel to Australia's native bushlands, where amongst the call of Kookaburras and Koalas grow trees such as Stringybark, Ironbark, Yellow Box, and Gum that our bees forage to create this uniquely Australian honey.

Buttery, Silky and Bold

Comfort at its finest! With a rich buttery flavour, our Bush Honey is a dream for home made crumpets and lashing of butter. The fruity, floral notes of this honey will linger in the perfect honey and vanilla milkshake, and it will sit deliciously atop a stack of banana pancakes or waffles!

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

1. Base: Preheat oven to 180°C (fan-forced). Grease and line a 28cm x 18cm slice tin with baking paper.
2. In a food processor, combine flour and butter until it resembles fine breadcrumbs (alternately combine in a bowl, working butter into flour until it resembles fine breadcrumbs). Add honey and egg, mixing until dough forms.
3. Turn out dough and press evenly into tray, including slightly up the sides.
4. Bake for 20 minutes or until golden. Prepare filling while base bakes.
5. Filling: In a medium pot, combine butter, honey, sugar, and vanilla. Stir over low heat until butter melts and sugar dissolves.
6. Increase heat and simmer for 2 minutes. Add macadamia nuts and stir well to coat. Cook for a further 2 minutes.
7. Pour filling over cooked slice base and spread evenly.
8. Bake for a further 15 minutes until filling bubbles and turns deep gold.
9. Remove from oven and allow to cool completely. Once cool, cut into bars or squares.
10. Store at room temperature for up to 2 days in an airtight container, 5 days in the refrigerator in an airtight container, or wrap in cling film and aluminium foil and freeze for up to 3 months.

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