



# 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

- 150g butter

## Method

1. Base: Preheat oven to 180°C (fan-forced). Grease and line a 28cm x 18cm slice tin with baking paper.

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- 225g (1½ cups) plain flour
- 2 tbsp (45g) [Capilano Pure Honey](#)
- 1 egg

#### Filling

- 130g butter
- 90g (¾ cup) [Capilano Pure Honey](#)
- 120g (½ cup) caster sugar
- 2 tsp vanilla bean paste
- 300g macadamia nuts

Used in this recipe

## Method

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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