



CARMELISED HONEY & ALMOND SLICE

This weeks Recipe of the Week has been inspired by a Matt Preston specialty from Delicious Magazine. This slice is traditional home style cooking at its best and wonderful if you have a sweet tooth. It's also simple to make. Two thumbs up from the team.

Serving size: makes approximately 16 slices

Ingredients:

90g *unsalted butter*, melted

120g *brown sugar*

1 cup (150g) *plain flour*

1/2 cup (70g) *almond meal*

Almond Topping

125g *unsalted butter*

95g *honey*

1 1/2 cup (200g) *slivered almonds*

Method:

Preheat your oven to 170°Celsius. Grease a 19cm x 30cm pan (or similar) and line the base and sides with baking paper.

Combine the butter, sugar, flour and almond meal in a large bowl and mix well to combine (if the mix seems floury, add a little extra butter).

Spread evenly over the base of the prepared pan.

Bake for 12-15 minutes until lightly golden. Remove from the oven and stand on a wire rack.

Meanwhile, to make the topping, place the butter and honey in a small heavy-based saucepan over medium heat. Simmer, stirring occasionally for 3-4 minutes until the mixture is lightly caramelised.

Stir in the nuts and then pour evenly over the cooked base.

Bake for a further 12-15 minutes until golden.

Remove from the oven and stand on a wire rack to cool completely before cutting into slices to

serve. Enjoy.