

## Nadia's Caramel Muesli Crumble Slice

When it comes to sweet treats, I just can't go past caramel slice (you might know I have a few recipes for it!), and this one is perfection with a scrumptious oaty base and topping made from muesli and the perfect ratio of sticky caramel. And it's almost too easy to make; I go through stages of baking it waaay too often – the trick is to make sure you've got people coming over to share it with and giving the remainder of it to your guests to take home!

Use a muesli that is oat based and that doesn't have too much dried fruit in it (or pick out most of the dried fruit from it) like Ceres Organics 'Golden Crunch' muesli or their Bircher muesli mix.

Note: if you don't have a food processor you can use fine rolled oats instead of muesli and mix it with the butter, coconut oil and sugar all melted together.

### INGREDIENTS

#### *Muesli crumble base and topping*

- 3 cups muesli (I use Ceres Organics Muesli)
- ½ cup brown sugar or coconut sugar
- 125 g butter
- 4 tablespoons coconut oil

#### *Caramel filling*

- 3-4 tablespoons golden syrup
- 60 g butter
- 1 395g can sweetened condensed milk

### INSTRUCTIONS

1. Place muesli, brown/coconut sugar, butter and coconut oil in a food processor and blitz until very fine and crumbly and the mixture holds together when pinched between your fingers.
2. Press two thirds of the mixture into lined tin. Bake for 12-15 minutes until golden. Remove from oven and allow to cool while you make the filling.
3. To make caramel filling, place butter and golden syrup in a pot and stir over low-medium heat until the butter has melted. Turn off the heat and stir in condensed milk until smooth.
4. Pour caramel all over the base and gently smooth out, then dot with remaining crumble mixture and sprinkle with a little extra muesli. Return to oven to bake for a further 20-25 minutes or until crumble topping is golden and caramel is bubbling and darkening a bit at the edges. Remove from oven and leave to cool before placing in the freezer or fridge to set and cutting into pieces (it's up to you how far it goes, but because its so decadent I reckon you can get 30 or so pieces out of it).