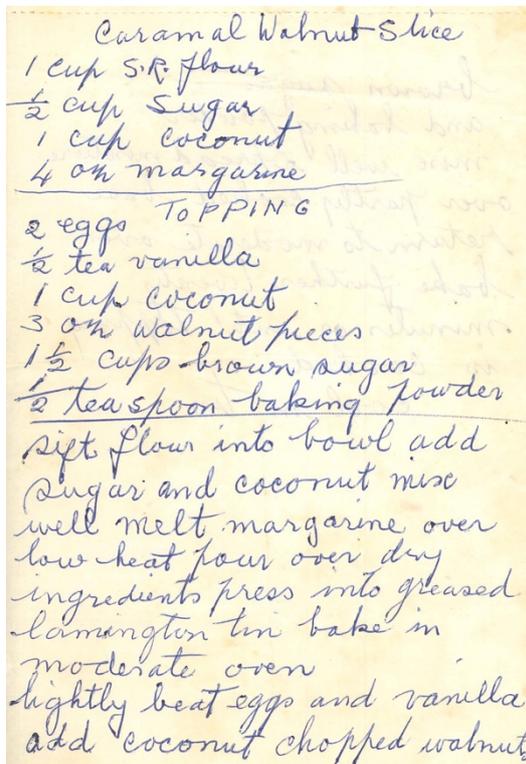




Nanna's Caramel Walnut Slice

I came across this recipe, in my grandmother's handwriting on a piece of paper tucked into an old exercise book where she'd written out her favourite recipes and stored others clipped from magazines and the sides of packets. What a treasure trove – there was even a letter from my aunt among them, dated 1974! I remember her making this slice, and I thought I'd give it a go for old-time's sake (with a couple of tweaks of course to make it my own). It turned out crumbly and gooey and just as delicious as I recalled. It's great with a glass of Barbadillo pedro ximenez, though Nanna served hers with a cup of tea.

Makes about 20 pieces



INGREDIENTS

- 3 eggs
- ½ teaspoon vanilla extract
- 2 cups dark muscovado sugar (500g/1lb2oz)
- ½ teaspoon baking powder
- 1¼ cups walnut pieces, roughly chopped (150g/5½oz)

Coconut Base

- 1½ cups shredded coconut (115g/4oz)
- 1 cup self-raising flour, sifted (150g/5½oz)
- ¼ cup castor sugar (55g/2oz)
- 125g salted butter, melted (4½oz)

METHOD

1. Preheat oven to 180°C/355°F.
2. Make Coconut Base: combine all ingredients and press into a non-stick slice tin measuring about 30 x 20cm (12" x 8"). Bake for 15 minutes.
3. Meanwhile, using an electric mixer, whisk eggs, vanilla and sugar together for a few minutes, until pale and creamy.
4. Add baking powder and whisk briefly to combine.
5. Fold in walnuts.
6. Spread over Coconut Base and return to oven for a further 25 minutes or so, until topping is well browned.
7. Set aside to cool, turn out of tin, cut into squares and serve.