

Butterscotch Almond Slice

Makes 1 x 24 x 29cm slice

Preparation Time: 25 minutes

Cooking Time: 35 minutes

220g butter, softened

1/3 cup icing sugar

1 tablespoon honey

1 egg yolk

1 cup plain flour

¼ teaspoon baking powder

50g ground almonds

¼ cup honey

2 tablespoons castor sugar

200g flaked almonds

Cream 100g butter, icing sugar and honey together until light and creamy. Beat in egg yolk. Stir in flour, baking powder and almonds to form a soft dough. Roll out between two layers of baking paper to line a buttered Swiss roll tin (approximately 24 x 29 cm). Prick with a fork and bake at 180°C for 10-12 minutes or until lightly golden on edges. Melt remaining butter, honey and castor sugar in a saucepan. Simmer for 3-5 minutes or until just golden in colour. Stir in almonds. Quickly spread over pastry base using a spatula or the back of a spoon. Bake at 180°C for 10-15 minutes until golden brown. Allow to cool. Turn out and cut into fingers. Store in an airtight container.

Alternatives: Substitute chopped macadamias or hazelnuts for almonds.