



## PINKY SLICE

**MAKES**  
24 pieces

**PREP**  
1 hour

**COOK**  
20 minutes

### Ingredients

#### *Shortcake*

125g butter  
1/2 cup sugar  
1 tsp vanilla extract  
1 1/4 cup self raising flour

#### *Caramel*

1 tin sweetened condensed milk  
4 tbsp golden syrup  
115g butter  
1/2 cup sugar

#### *Marshmallow*

2 tsp gelatine  
1/2 cup boiling water  
1 cup sugar  
1/2 tsp strawberry essence flavouring  
2 drops of red or pink food colouring

#### *Chocolate topping*

125g good quality dark chocolate (i.e. 70% cocoa), melted



### Method

#### *Shortcake*

Preheat an oven to 180°C and line a 20cm x 30cm tin with baking paper.

Beat butter, sugar and vanilla until light and creamy. Mix in the flour until it's soft and dough-like, then press evenly into the base of the tin. Bake for 20 minutes until cooked, then take out of the oven and leave to cool.

#### *Caramel*

Combine all ingredients in a medium sized saucepan and heat gently. Once the butter has melted, continue to cook the caramel on a medium heat for 5 minutes, stirring constantly to prevent sticking. Spread evenly over the base and allow to cool.

#### *Marshmallow*

Sprinkle the gelatine over the boiling water and stir to dissolve. Beat sugar, flavour, colour and gelatine on high with an electric beater for a few minutes until the mixture is light, fluffy and nearly cooled. Spread evenly over the caramel and base, then place in the fridge to set.

When the marshmallow is completely set, spread over the chocolate and return to fridge. Cut into pieces once set.