



JERNEJ KITCHEN

CHOCOLATE CARAMEL SLICES - NO BAKE

No-bake Chocolate Caramel Slices. These sweet treats are made with condensed milk, dark chocolate, graham cookies, and coconut. Such a delicious treat.

MAKES	20	SQUARES
PREPARATION:	30	MINUTES
CHILL TIME:	120	MINUTES
TOTAL TIME:	160	MINUTES

COOKIE LAYER

175 g graham cracker crumbs (6.1 ounces)

60 g desiccated coconut or sweetened Coconut Flakes (2.1 ounces)

90 g melted butter (3.1 ounces)

CARAMEL LAYER

150 g sugar (5.3 ounces)

750 g condensed milk (1.6 pounds)

125 g butter, room temperature (4.4 ounces)

CHOCOLATE LAYER

200 g dark chocolate (50% - 60% cacao) (7 ounces)

2 tbsp vegetable oil

TOOLS AND EQUIPEMENT

bowl

baking pan (20 x 30 cm / 8 x 12 inch)

baking paper

saucepan

COOKIE LAYER

Add graham cracker crumbs to a bowl. Stir in the desiccated coconut and melted butter. Line the base of your baking pan (20 x 30 cm / 8 x 12 inch) with parchment paper. Press the mixture firmly into the base of your prepared pan using the back of a spoon. Place the baking pan in the fridge to firm, while you make the caramel.

CARAMEL LAYER

While the cookie base is in the fridge, prepare the caramel. Add sugar to a medium saucepan over medium-low heat. Let the sugar dissolve completely, without any stirring (very important). You can, however, tilt the pan carefully to move the sugar around. The most important part is to be present and to watch the caramel carefully. The whole process will take approx. 5 minutes. Once the caramel deep golden brown, slowly add the condensed milk to the caramel. Cook until the mixture is golden brown and thick, whisking constantly (make sure to whisk at the bottom of the saucepan as well to prevent burning), for about 10 minutes.

TIP

[Be careful, the caramel mixture is extremely hot.](#)

CARAMEL LAYER

Add cubes of butter to the caramel mixture while whisking constantly. Add a pinch of salt and pour the caramel over the cookie layer, spread evenly and refrigerate until firm, for about 2 - 4 hours or until completely firm.

CHOCOLATE LAYER

Melt the chocolate in a heatproof bowl over a saucepan of

simmering water (make sure the bottom of the bowl does not touch the water). Remove from the heat and pour in the vegetable oil, stir until smooth. Pour over the caramel and refrigerate until firm, for about 30 - 60 minutes.

SERVE

Cut into slices or squares (makes 20 squares), place on a plate and serve. Store in an airtight container in the fridge for up to 4 days.