

Caramel Tart (or not)

You'll need:

- Store bought shortcrust pastry (if wanting pastry)

For the caramel:

- 2 x 400g (or near enough) condensed milk
- 1/3 cup golden syrup
- 125 gm butter
- 2/3 cup cream

For the topping (optional)

You could use:

- macadamias, pecans, walnuts, crushed peanuts or macadamia brittle or crushed butterscotch lollies
- Bananas
- Whipped cream

Method:

Line buttered dish with shortcrust pastry.

Cook according to directions on packet.

Take out of oven.

Or simply put below caramel mixture in a pot and forget about pastry, and serve with cream, ice cream or natural yoghurt.

For the Caramel:

Place ingredients in saucepan.

Stir on LOW heat all the time for about 10-15 minutes till it's thick and lightly golden.

Pour onto biscuit crust, or into tarts or a pie crust. Leave to set.

Topping:

Press in macadamias, pecans, walnuts, crushed peanuts or macadamia brittle or crushed butterscotch lollies, or just before serving top with sliced bananas, either raw or lightly fried in butter, and then whipped cream.

Serve either hot or cold.