

thermomix

VORWERK

Caramello koala slice

TM 31

Total: 30min

Preparation: 5min

24 slice(s)

easy

## Ingredients

- 150 gram Butter
- 100 grams dark choc melts
- 100 grams milk choc melts
- 270 grams Self rising flour
- 65 grams brown sugar
- 1 can condensed milk
- 30 grams Shredded coconut
- 1 package Caramello koalas 12 in total

## Preparation

Preheat oven to 180 degrees

Line a baking tray with bakers paper

Melt the chocolate and butter 50 degrees, speed 2, 2:30 mins

Add flour, coconut, sugar and condensed milk, combine speed 4 20 seconds

Pour into prepared tray.

Press koalas down into the mixture (face down if you do not want to see their faces melt 😊)

Cook for 25mins.

Allow to totally cool before dusting with icing sugar.

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