

Less than 1 hour

Makes 16 bars

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Ingredients:

- $\frac{1}{3}$ cup (67g) castor sugar
- $1\frac{1}{5}$ cups (300g) butter, softened
- $1\frac{1}{3}$ cups (250g) flour
- 1 can (385g) condensed milk
- 2 Tbsp (30ml) golden syrup
- Generous pinch salt
- $\frac{1}{2}$ packet (75g) plain pretzel sticks

Method

1. Preheat oven to 180°C.
2. Line the base of a 20cm square tin with baking paper.
3. Stir sugar and $\frac{3}{4}$ cup (180g) butter together until smooth.
4. Sieve in flour and mix to form a soft dough.
5. Press an even layer into prepared tin.
6. Bake for 20-25 minutes until golden. Set aside to cool.
7. Heat condensed milk, syrup and $\frac{1}{2}$ cup (125g) butter in a saucepan.
8. Stir over a low heat until sugar has melted.
9. Increase heat and simmer until thickened to a fudge consistency and dark in colour.
10. Stir in salt.
11. Pour hot caramel carefully over biscuit layer and set aside for 10 minutes.
12. Top with pretzels and set aside to cool completely.
13. Slice into bars with a warm knife.
14. Serve or store in an airtight container.

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