

Tim Tam Fudge Slice

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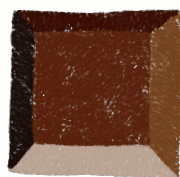
MAKES 18 SERVINGS

FOR THE SLICE

400g of Arnott's Gluten Free Tim Tam Original biscuits
100g butter, chopped
395g can of sweetened condensed milk
200g milk chocolate, finely chopped
Sea salt flakes, to serve

TO MAKE THE SLICE

- * Grease and line an 18cmx28cm slice tin with baking paper, extending the paper 2cm above the edges.
- * Place 200g of Tim Tam biscuits in the bowl of a food processor and pulse until crumbs form. Transfer to a medium bowl. Roughly chop remaining biscuits.
- * In a small saucepan, stir butter and half the condensed milk over the medium heat for 3 minutes or until the melted and combined.
- * Pour the butter mixture into bowl of biscuit crumbs, stir well. Add the chopped biscuits and mix well. Spoon mixture into tin, pressing firmly into base and smoothing the surface. Cover and refrigerate for 30 minutes or until firm.
- * In a small saucepan, stir chocolate and remaining condensed milk continuously over low heat for 5 minutes until melted and smooth. Pour mixture over biscuit base. Cover and refrigerate for 4 hours or until set.
- * Scatter with salt flakes and cut into fingers before serving.



Tips

- * Store slice in an airtight container in the fridge for up to 1 week.

