

For the base

350 g self-raising flour
225 g butter
110 g caster-sugar

Preheat oven to 180C, gas mark 4. Rub the flour, butter and caster sugar together until it resembles breadcrumbs. Press into a 25cmx38cmx4xm baking tray. Bake for 20 minutes, or until golden.

For the filling

225 g butter
225 g caster-sugar
5 tbsp golden syrup
1 tin full cream condensed milk

To make the filling melt the butter in a heavy based saucepan over a low heat. Add sugar, golden syrup and condensed milk, stir continuously for 40-50 minutes. It should be a golden brown colour when ready. To test drop a little blob into a bowl of cold water, it should firm up. Pour over the pastry base and allow to cool.

For the topping

340 g good dark chocolate

Melt the chocolate, pour over base. Cut into squares. Enjoy.

