

## The Perfect No-Fuss Dessert: Sweet and Spicy Ginger Caramel Slice

Let me show you why this ginger caramel slice is a winner and how easy it is to make.



GINGER CARAMEL SLICE

You Will Need

1 box white cake mix  
3.5 ounces instant vanilla pudding mix  
4 eggs  
...

TIME  
**10 min**

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### INGREDIENTS

1 package ginger biscuits (about 250g), crushed  
1/2 cup unsalted butter  
1 can (14 oz) sweetened condensed milk  
1/4 cup golden syrup (or light corn syrup)

### DIRECTIONS

1. **Prep the Base:** I line an 8x8-inch square baking pan with parchment paper, leaving a little overhang for easy removal later.
2. **Crush the Biscuits:** I crush the ginger biscuits into fine crumbs using a food processor or by placing them in a ziplock bag and rolling with a rolling pin. I pour the crumbs into a mixing bowl.
3. **Make the Caramel:** In a saucepan, I melt the butter, sweetened condensed milk, and golden syrup over medium heat, stirring constantly until the mixture is smooth and slightly thickened. This takes about 5 minutes.
4. **Combine and Press:** I pour the warm caramel mixture over the ginger biscuit crumbs and stir until everything is well combined. Then I press the mixture firmly into the prepared pan, smoothing the top with a spatula.
5. **Chill:** I place the pan in the refrigerator for at least 2 hours to set.
6. **Slice and Serve:** Once fully set, I lift the slice out of the pan and cut it into small squares. A sprinkle of sea salt on top adds a delicious contrast, but that's completely optional.

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Original recipe: <https://chefmaniac.com/the-perfect-no-fuss-dessert-sweet-and-spicy-ginger-caramel-slice/>