

## GINGER CRUNCH



 Makes 35 pieces

 Prep Time 20 minutes

 Cook Time 25 minutes



### INGREDIENTS

- 125 g butter
- ½ cup caster sugar
- 1 tsp baking powder
- 1 ½ cups flour
- 1 tsp **Gregg's Ground Ginger**

#### Topping

- 100 g butter

### METHOD

1. Preheat oven to 180°C. Lightly grease or line with baking paper a 20 x 30 cm slice tin.
2. Cream butter and sugar until light and creamy. Stir in the sifted dry ingredients and knead well. Place this mixture into the tin and press out evenly. Bake for 20-30 minutes or until golden.

- ¼ cup golden syrup
  - 1 cup icing sugar
  - 2 Tbsp **Gregg's Ground Ginger**
3. While the base is cooked, prepare the topping by heating the second measure of butter and golden syrup in a saucepan over a low heat or in the microwave. Stir in the sifted icing sugar and Gregg's Ground Ginger.
  4. When the slice come out of the oven, spread over the topping and cut into squares while still warm.

## **TIPS**

If you are a ginger lover, add 1/4 cup diced crystallised ginger to the topping.