



GINGER, CARAMEL AND WHITE CHOCOLATE SLICE



 Makes 20
pieces

 Prep Time 30
minutes

 Cook Time 20–25
minutes

 Test Your
Skills



INGREDIENTS

- 1½ cups flour
- 1½ tsp baking powder
- ½ cup brown sugar
- 125g butter, melted
- 2 x 395g cans sweetened condensed milk
- 50g butter
- ¼ cup golden syrup

METHOD

1. Preheat oven to 180°C (fan assisted). Line a 27 cm x 18 cm slice cake tin with baking paper.
2. Mix together the flour, baking powder, brown sugar and melted butter. Press evenly into the bottom of the prepared tin. Bake for 12 minutes or until the base is a light golden colour. Remove from the oven and set aside in the tin while preparing the filling.

- 3 tsp **Gregg's Ground Ginger**
 - 200g white chocolate
 - ¼ cup crystallised ginger, finely chopped
3. In a saucepan, add the sweetened condensed milk, butter, golden syrup and **Gregg's Ground Ginger**. Stir over medium heat until almost boiling, it will thicken during heating.* Pour the filling over the shortcake base, carefully spreading to cover the base. Return to the oven and bake for a further 12 minutes. Remove from the oven and cool in the tin. Carefully lift out and place on a wire rack.
 4. Melt the white chocolate in a heatproof bowl over hot water or in the microwave for 20 second bursts. Spread over the cooled filling.
 5. Scatter the chopped crystallised ginger over the chocolate. Refrigerate until set. Cut into slices. Store in an airtight container.

TIPS

- *It's important to stir the caramel during heating to prevent lumps forming and it catching on the bottom of the saucepan. This can also be done in a bowl over simmering hot water if wished.
- Use a serrated knife to cut into slices.