

Ginger Crunch



Corina, one of our Kiwi volunteers, recommends making a double batch and do a triple quantity of icing.

Makes it even yummiier!

And if you just LOVE ginger, add more to recipe as you dare.

125g butter, softened
½ cup sugar
1½ cups Edmonds standard flour
1 tsp Edmonds baking powder
1 tsp ground ginger

Ginger icing:

75g butter
¾ cup icing sugar
2 Tbsp golden syrup
3 tsp ground ginger

- Preheat the oven to 190°C.
- Lightly grease a 20cm x 30cm shallow tin and line the base and two sides with baking paper.
- Cream butter and sugar until light and fluffy.
- Sift flour, baking powder and ginger together. Mix into creamed mixture.
- Turn dough out onto a lightly floured board. Knead well.
- Press dough into prepared tin.
- Bake for 20-25 minutes or until light brown.
- While the base is cooking make the icing. In a small saucepan combine butter, icing sugar, golden syrup and ginger.
- Heat until butter is melted, stirring constantly.