

Courtesy of The Red Cross – Please Donate



Ginger Crunch

Base

- 200g butter, softened
- 1 cup caster sugar
- 1½ cups flour
- 1 teaspoon baking powder
- 2 teaspoons ground ginger
- 1 cup ground almonds
- 2 tablespoons crystallised ginger, finely chopped (optional)

Topping

- 150g butter
- 4 tablespoons golden syrup
- 3 teaspoons ground ginger
- 2 cups icing sugar, sifted

1. Preheat the oven to 180°C. Line a 24 x 30cm baking tin with baking paper.
2. Cream the butter and sugar with an electric beater until light and fluffy. Sift in the flour, baking powder and ginger. Add the ground almonds and crystallised ginger and gently fold together.
3. Press the mixture into the prepared tin and bake until golden, about 20-25 minutes.
4. Meanwhile, place the topping ingredients in a saucepan and stir over a medium heat until melted and combined. Pour over the slightly cooled base and leave to set before cutting into pieces.

Makes 28-30 pieces.



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Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this selected recipe

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