

  
**45 mins**  
  
**makes**  
**24**

# DELICIOUS GINGER CRUNCH

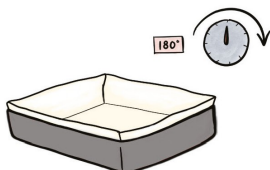
## - BASE -

- 1/2 cup sugar
- 1 1/2 cups Edmonds Standard flour
- 1 tsp Edmonds baking powder
- 1 tsp ground ginger
- 125g butter, cubed and softened

## - GINGER ICING -

- 55g butter
- 1 tbsp golden syrup
- 2 tsp ground ginger
- 1/2 cup icing sugar

1.



Preheat oven to 180C. Grease and line a 20 cm x 20 cm tin.

2.



Pulse dry ingredients in a food processor. Add butter. Process until fine crumbs form.

3.



Tip into prepared tin. Spread evenly. Press down firmly with fingers.

4.



Bake for 20-25 minutes until a pale, golden brown.

5.



For the icing, gently heat butter, golden syrup and ginger. Stir until melted. Sift in icing sugar.

6.



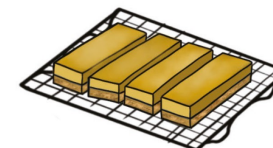
Mix until the icing is well blended.

7.



Remove tin from oven. Pour the icing over the base. Spread in a thin layer.

8.



Turn out to cool on a wire rack. Cut into fingers.