

# Ginger Crunch



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AWAKINO STATION

A classic ginger crunch recipe that can be made all in the one pot.

## Ingredients:

### Base:

- 150g butter
- 1/4 cup brown sugar
- 1/4 cup golden syrup
- 1 1/2 cups rolled oats
- 3/4 cups self raising flour
- 1/2 cup desiccated coconut
- 3 tsp ground ginger

### Icing:

- 100g butter
- 3 tbsp golden syrup
- 2 cups icing sugar
- 4 tsp ground ginger

### Notes:

- This slice can also be frozen.
- I often make this slice in mini silicon muffin trays. Simply press a tablespoon of the ginger crunch base into each muffin cup and bake for 5-10 minutes before icing. Once cooled they can be popped straight out for a bite sized treat.

## Method:

1. Preheat the oven to 170C and line a square slice tin with baking paper.
2. In a small pot, over a medium low heat, melt the butter, brown sugar and golden syrup.
3. Once melted, stir in the oats, flour, coconut and ground ginger.
4. Press into the slice tin and bake for 20 minutes, or until golden.
5. While the base cooks, prepare the icing. In the same small pot, heat the butter and golden syrup until melted and bubbling.
6. Remove from the heat and stir through the icing sugar and ground ginger.
7. Remove the base from the oven and spread the icing on while the base is still warm.
8. Allow to cool and then slice into squares with a sharp knife.

