

GINGER CRUNCH



Preheat oven to 190C/375F

Base

125g (4 oz/ 1/2 cup) butter
1 teaspoon ground ginger
125g (4 oz/ 1/2 cup) sugar
1 teaspoon baking powder
200g (7 oz/ 3/4 cup) plain flour

Topping

4 Tbsp butter
8 Tbsp icing sugar
4 tsp syrup or honey
2 tsp ground ginger

Cream butter and sugar, add sifted dry ingredients. Knead well and press into a greased square metal cake pan/glass baking dish.

Bake 20 – 25 mins.

Put topping ingredients into a pan (non-stick is fine) and heat until melted. Pour over hot base and cut into squares before it gets cold. Remove from pan when cool.