Shropshire Hills
Discovery Centre
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Recipes and Tips



Ginger Crunch Bar

<u>Oaty ginger base</u>
150g butter
100 g sugar
90 g golden syrup
135 g rolled oats
110 g self-raising flour
45 g desiccated coconut
2 tsp ground ginger

<u>Ginger Icing</u>
125 g butter
85 g golden syrup
375 g icing sugar
5 tsp ground ginger
3-4 tbsp crystallised ginger, finely chopped

180°C or 160°C fan
Line a 20 x 20 cm (8 x 8 in) tin with baking paper

Melt the butter, sugar and golden syrup together gently. Stir in the oats, flour coconut and ground ginger.

Press firmly and evenly into the tin and bake for 20-25 minutes, until golden and set.

Start making the icing while the base is still baking so both are ready at the same timte. Melt the butter and golden syrup together. Remove from the heat and stir in the icing sugar and ginger until smooth.

Pour the warm icing over the warm base so it spreads easily right to the edges.

Scatter with crystallised ginger and leave to cool and set before slicing