



White chocolate & gingerbread slice

Makes: 18 fingers

INGREDIENTS:

- 100g unsalted butter, chopped
- $\frac{3}{4}$ cup golden syrup
- $\frac{3}{4}$ cup brown sugar
- 2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- $\frac{1}{3}$ cup milk
- 2 cups plain flour
- 180g white chocolate, chopped
- 2 eggs, lightly beaten
- Icing sugar



METHOD:

1. Preheat oven to 180C or 160C fan. Grease and line a 19cm x 29cm slice pan with non-stick baking paper.
2. Place butter, syrup, sugar, ginger and cinnamon in saucepan. Stir on medium heat for 2-3 mins until butter has melted and mixture is well combined and smooth. Remove from heat and cool slightly. Add eggs and milk and mix well.
3. Sift flour into a large bowl. Add chocolate. Fold through egg mixture and mix until combined. Fill prepared pan. Bake for 30-35 mins until firm. Cool completely in pan. Dust slice with icing sugar and cut into fingers to serve.