

GINGER CRUNCH SLICE

INGREDIENTS

Group 1

Ingredient	KG
SLICE BASE MIX	2.000
Butter	0.700
Cornflakes	0.250
Water	0.100
Ginger	0.020
Total Weight: 3.070	

METHOD

Place ingredients in mixing bowl. Blend with beater on low speed until all ingredients are thoroughly combined. Pin mixture firmly and evenly onto the base of a lightly greased baking tray. Bake at 180°C (356°F) for approx. 18 minutes. On removing slice from oven spread with premade topping made as follows: Melt Butter and Golden Syrup together (do not boil). Place Icing Sugar Ginger and melted Butter/Golden Syrup into mixing bowl fitted with a beater and blend together on second speed until a clear creamy topping is produced. Spread on the Ginger Crunch Base. If desired use a comb scraper to pattern top.



CATEGORY

Slices