



FESTIVE GINGER CRUNCH

CHRISTMAS BAKING

DIFFICULTY: Easy | SERVES: 20 | READY IN: 45 minutes

Ginger crunch is one of my favourite sweet treats! Adding some candied nuts, cranberries and extra spices makes it a great option for gifting and enjoying over the holiday season.



BASE

- 150g butter (5.3oz)
- 3/4 cup brown sugar
- 2 Tbsp golden syrup
- 3/4 cup plain flour
- 1 1/2 tsp baking powder
- 2 tsp ground ginger
- 1/2 tsp cinnamon
- 1 1/2 cups rolled oats
- 3/4 cup thread coconut
- 1/4 cup sunflower seeds

TOPPING

- 2 Tbsp thread coconut
- 1 1/2 Tbsp butter

- 2 1/2 Tbsp brown sugar
- 1/2 cup pecan nuts
- 1/4 cup sliced almonds
- 1/4 tsp cinnamon
- 1/4 cup sweetened dried cranberries

ICING

- 120g butter (4.2oz)
- 3 Tbsp golden syrup
- 2 - 2 1/4 cups icing sugar
- 3 tsp ground ginger
- 1 tsp cinnamon
- 1/4 tsp nutmeg

1. MAKE BASE

Preheat oven to 170°C (340°F) fan bake. Line a swiss roll or slice tin (approximately 22cm x 26cm) with baking paper.

2. Combine butter, sugar and golden syrup in a large saucepan over medium heat. Stir until butter has melted, then remove from heat. Sift in flour, baking powder, ginger and cinnamon. Add oats, coconut and sunflower seeds and stir until well combined.

3. Press mixture into the prepared tin and smooth the top. Bake for 20 minutes, until golden brown. Remove from oven and leave in the tin.

4. PREPARE TOPPING

While base is cooking, heat a medium-large frying pan over a medium heat and toast coconut. Remove into a bowl and set aside.

5. Add butter and sugar to pan and stir until butter is melted. Mix in pecans, almonds and cinnamon. Cook, stirring, for 3-5 minutes, until sugar has dissolved and nuts are toasted. Lay a sheet of baking paper on a heatproof surface and pour nuts onto it. Leave to set.

6. MAKE ICING

Gently melt butter and golden syrup in a medium saucepan over medium heat. Remove from heat and sift in icing sugar, ginger, cinnamon and nutmeg. Stir until you form a thick, smooth icing. Pour onto the warm base and spread out.

7. Break the nuts into smaller pieces and gently press nuts, cranberries and toasted coconuts onto the icing. Leave in the tin to cool, then cut into squares.



DRINK MATCH: English Breakfast tea.

GINGER CRUNCH RECIPE NOTES

GLUTEN-FREE OPTION: Replace the flour with plain gluten-free flour. Ensure baking powder is gluten-free. Swap oats for 1/2 cup toasted buckwheat, 1/2 cup ground almonds and 1/2 cup finely chopped cashews.

INGREDIENT SWAPS: You could swap pecans for cashews or walnuts.

STORING: Store in an airtight container in a cool place for up to 10 days.