

MAKE DELICIOUS GINGER CRUNCH!?

🕒
45 mins
🍰
makes
24

GINGER CRUNCH

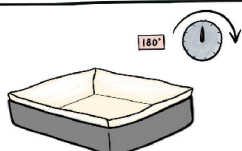
- BASE -

- ½ cup sugar
- 1½ cups Edmonds standard flour
- 1 tsp Edmonds baking powder
- 1 tsp ground ginger
- 125 g butter, cubed and softened

- GINGER ICING -

- 55 g butter
- 1 tbsp golden syrup
- 2 tsp ground ginger
- ½ cup icing sugar

1.



Preheat oven to 180°C. Grease and line a 20 cm x 30 cm tin.

2.



Pulse dry ingredients in a food processor. Add butter. Process until fine crumbs form.

3.



Tip into prepared tin. Spread evenly. Press down firmly with fingers.

4.



Bake for 20–25 minutes until a pale, golden brown.

5.



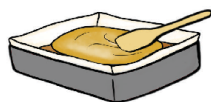
For the icing, gently heat butter, golden syrup and ginger. Stir until melted. Sift in icing sugar.

6.



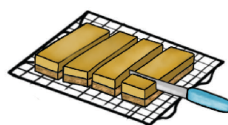
Mix until the icing is well blended.

7.



Remove tin from oven. Pour the icing over the base. Spread in a thin layer.

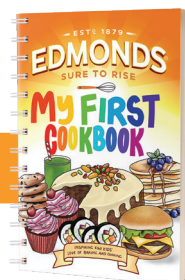
8.



Turn out to cool on a wire rack. Cut into fingers.

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BECOME A CHAMPION DUMPLING MAKER!

🕒
1 hr
🍳
makes
24

DUMPLINGS

- FILLING -

- 1 cup finely sliced cabbage
- 200 g minced pork
- 1 tsp crushed ginger
- 1/2 tsp crushed garlic
- 2 tbsp soy sauce
- 2 tsp sesame oil
- 1 tsp fish sauce

- 24 dumpling wrappers
- 2 tbsp vegetable oil

- DIPPING SAUCE -

- 4 tbsp rice wine vinegar
- 1 tsp sesame oil
- 3 tbsp soy sauce

1.



Combine filling ingredients in a bowl and mix with your hands.

2.



Place a teaspoonful of mixture in the centre of a dumpling wrapper.

3.



Wet a finger with fresh water. Run it around the edge of wrapper.

4.



Pinch wrapper closed to seal edges. Repeat until filling is used up.

5.



Heat vegetable oil in a frypan, then add dumplings and 1 cup water. Cover and cook until pan is dry.

6.



Combine dipping sauce ingredients in a bowl. Serve with dumplings.

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