



## Iced Ginger Shortbread Slices

Sarah's servings: 8, Sarah's skill: Easy, Baking time: 25 mins

### Ingredients

165g Plain Flour  
75g Caster sugar  
1tsp Baking powder  
2 tsp Ground ginger  
115g Unsalted cubed butter

Icing  
115g Butter  
45g Golden syrup  
230g Sieved icing sugar  
2 tsp Ground Ginger

---

### Method

- Pre-heat the oven to 180 degrees centigrade (160 fan).
- Line and grease a 20cm (8") square tin with baking parchment.
- Put the flour, caster sugar, baking powder, ground ginger and butter in a large bowl. Rub the butter in to the dry ingredients until you have the texture of fine breadcrumbs.
- Press the mixture into the tin and level with the back of a spoon.
- Place in the oven and bake for 25 minutes. Set aside to cool.
- Icing In a medium bowl put the icing sugar and ground ginger then melt the butter and syrup then add to the icing sugar. Beat well until combined and smooth. Pour in the cooled base and leave to set.
- Cut into slices.