



Ginger and Pistachio Squares

INGREDIENTS

For the squares:

- 125g unsalted butter
- 1 cup soft brown sugar
- 2 eggs, lightly beaten
- 1¼ cup self-rising flour
- 6 tsp ground ginger

For the white chocolate icing:

- 150g white chocolate, chopped
- ¼ cup cream
- 2 tbsp chopped glazed ginger
- 2 tbsp chopped pistachio nuts

METHOD:

Preheat oven to moderate 180 degree

Brush a shallow 27 x 18 cm rectangle cake tin with melted butter or oil. Cover base with baking paper, extending over 2 sides; grease paper.

Using electric beater, beat butter and sugar in a small mixing bowl until light and creamy.

Add eggs gradually, beating thoroughly after each addition.

Transfer mixture to a large mixing bowl. Using a metal spoon, fold in the sifted flour and ginger and stir until just combined.

Spread mixture into the prepared tin. Bake for 30 minutes or until golden and firm in the center. Allow it to cool in the tin before turning out.

To make white chocolate icing, combine chocolate and cream in a small pan.

Stir over low heat until chocolate melted, and mixture is smooth. Let it cool.

Using a flat-bladed knife, spread icing evenly over slice.

Sprinkle with ginger and pistachio nuts, allowing icing to set, then cut into squares.