

Chocolate & Ginger Refrigerator Squares

Servings: makes 32

Prep Time: 15min

Cook Time: 5min



Ingredients

- 300g ginger nut biscuit, roughly crushed
- 140g crystallised stem ginger, finely chopped
- 300g plain chocolate
- 100g butter, diced
- 100g golden syrup

Directions

1. Line a 20 x 30cm tin with baking parchment. Mix the biscuits with most of the ginger, then set aside. Melt the chocolate, butter and golden syrup in a bowl set over a pan of simmering water, stirring occasionally, until smooth and glossy. Pour this over the biscuit and ginger mixture and mix together well.
2. Tip the mixture into the prepared tin and sprinkle over the reserved ginger, then flatten the top lightly – it doesn't need to be completely smooth. Chill for at least 2 hrs, or overnight, before cutting into small squares.