

Sweet Celebrations
with the *Moda Bake Shop Chefs*

Ingredients:

- 1 cup raw, unsalted pistachio nuts, shelled
- 125g butter
- 1 packet vanilla wine biscuits
- 1 cup coconut
- 50g finely chopped crystallised ginger
- 1 teaspoon ground ginger
- 1/2 cup sweetened condensed milk

For the ginger butter icing:

- 2 cups icing sugar
- 80g softened butter
- 2 tablespoons golden syrup
- 2 tablespoons ground ginger
- 2 tablespoons milk

Yield: Crunchy pistachio, ginger bars

From the kitchen of Jane Davidson | quiltjane.blogspot.com

Roasted Pistachio and Ginger Slice

Instructions:

Lightly roast the pistachio nuts on a tray in a 180°C oven for 5 minutes. Let cool and then chop coarsely. Set aside half for the topping.

Melt the butter and leave to cool. Crush the wine biscuits with a rolling pin (rather than in a processor). In a mixing bowl, stir together all the ingredients, except the reserved pistachios, then press the mixture into a sponge-roll tin lined with baking paper. Refrigerate until firm.

For the ginger butter icing: Using an electric beater, beat all the ingredients together until smooth and creamy. Spread over the chilled base then sprinkle the top with the reserved pistachios. Refrigerate to firm the icing then, using the paper, lift the whole block out and slice into neat pieces.

3"x5" recipe card

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4"x6" recipe card