

Date, Ginger and Walnut Slice

Written by jenny Schimak
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Ingredients

- 2 cups dates
- 1 cup walnuts
- 1 cup brown sugar
- 1/2 cup rolled oats
- 1 tsp vanilla
- 1 cup preserved ginger
- 125g butter
- 1 1/2 cups plain flour
- 1/2 cup water
- 2 eggs

Icing

- 2 tbsp butter
- 2-3 tsp ground ginger
- 2 tbsp syrup
- 2 cups icing sugar
- Heat butter, syrup and ginger till butter melts.
- Add icing sugar.
- Beat with a fork add water if necessary and ice over warm slice.

Method

- Put dates, ginger and water in covered saucepan, bring slowly to boil.
- Boil gently 2 minutes, then stir in walnuts.
- Cream butter and sugar, add eggs and vanilla.
- Add dry ingredients.
- Stir well.
- Stir in cooled saucepan mixture.
- Place in lined slice tin.
- Bake 180C for 30 minutes.
- Ice while slice is still warm.

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