Ginger crunch

NZBK-016 · Slices · 20 squares

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

150 g butter

95 g sugar

220 g plain flour

4 g baking powder

5 g ginger

75 g butter for icing

150 g icing sugar

40 g golden syrup

7 g ginger for icing

PREPARATION

1. Work first five ingredients into a dough.
2. Press into lined 20 cm square tin and bake at 175°C for 20–24 min.
3. Melt icing butter and syrup, stir in icing sugar and ginger, spread over warm base.
4. Cut after setting.

ALLERGEN CHECK

Wheat, milk

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-016-ginger-crunch