「CADBURY RECIPE」

CHOCOLATE GINGERBREAD SLICE

30 MINUTES 12-16 SERVINGS



INGREDIENTS

190g butter, chopped

1 cup soft brown sugar

½ cup golden syrup

1½ cups self-raising flour

¼ cup CADBURY BOURNVILLE Cocoa

2 tsp ginger

1 tsp cinnamon

3 eggs

¼ cup sour cream

2 tbsp glace ginger, finely chopped

100g CADBURY Baking White Chocolate, broken into pieces

40g unsalted butter, chopped

125g PHILADELPHIA Spreadable Cream Cheese

¾ cup pure icing sugar, sifted

METHOD

1. **COMBINE** the butter, sugar and golden syrup in a saucepan. Gently heat until melted and combined, then cool slightly. Sift together the flour, cocoa and spices. Whisk together the eggs and sour cream.
2. **POUR** the butter and egg mixtures into a well in the centre of the dry ingredients, then stir to combine. Stir through the glace ginger. Pour into a greased and paper-lined 28cm × 18cm slice pan, ensuring the paper extends 5cm above the top of the pan.
3. **BAKE** in a moderate oven at 170°C for 30–35 minutes, or until cooked and golden. Cool on a wire rack. Store in an airtight container until required.
4. **COMBINE** the white chocolate and unsalted butter in a bowl over gently simmering water, stirring until melted and combined. Remove from the heat and cool slightly. Beat together the PHILADELPHIA cream cheese and icing sugar, then beat in the chocolate mixture. Pipe or spread the icing onto the slice, cut and serve.

THE COLOUR PURPLE IS A TRADE MARK USED UNDER LICENCE.

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