

## **Date & Ginger slice**

### **Ingredients:**

155 gms Dates  
125 gms Butte  
1/3 Cup Sugar  
60 gms Preserved Ginger  
3 Cups Corn Flakes

### **Method:**

Chop dates into Butter and sugar. Add Chopped Ginger (finely Chopped is best). Put all ingredients into a saucepan and stir over a low heat until the dates are soft. Add the cornflakes to this mixture.

Push the mixture into a greased grease proof lined lamington tin (18cm x 28cm).

Chill in the fridge until firm and cold.

Make a chocolate icing and place over the top of the uncut slice in the lamington tin.

Allow icing to set then cut into bite sized pieces and serve.

This is a very rich dish – but superb to taste. At Christmas time add Chopped Glazed Cherries and nuts into the mixture – this is a favorite of friends and family

Enjoy!

RFH-AJDH