

GF Ginger Bars

My own concoction based on an old recipe I have called New York Special Slices



Servings: 24

1. **BASE:** Melt semisweet chocolate and butter, stirring often. Do not cook this mixture. In a medium bowl combine egg vanilla, ground ginger, crystallized ginger and cookie crumbs. Pour melted chocolate mixture on top and stir to combine. Press into an 8x8 greased pan. Refrigerate while preparing next layer. The mixture will be very "wet," but you serve it from a refrigerated state so it will be fine.

2. **CUSTARD LAYER:** Melt butter and add it to a bowl with the confectioner's sugar, Bird's powder, milk, ground ginger and crystallized ginger. If mixture is too thick add a teaspoon more milk. If too thin add more sugar. It should be a thick spreading consistency. Remove 8x8 pan from refrigerator and carefully pour this mixture over the base. Use an offset spatula and spread it all the way to the edges. Refrigerate this for at least an hour.

3. **CHOCOLATE TOPPING:** In a small saucepan melt the unsweetened chocolate and butter. Watch it carefully - do not cook it or burn it. Carefully pour this over the top of the chilled custard layer and using an offset spatula spread the chocolate all the way to the edges. Do it gently so you don't pick up any of the custard layer with the spatula.

4. Chill thoroughly (several hours or overnight). Use a knife heated in hot water (dry it off) to cut the bars into individual servings. Keep refrigerated until ready to serve. Will keep for several weeks.

BASE:

2 ounces semisweet chocolate

1/4 pound unsalted butter

1 large egg, beaten

2 cups GF ginger cookie crumbs (if you don't need to eat GF, substitute graham cracker crumbs for these cookie crumbs)

1/2 cup walnuts, chopped

1 teaspoon ground ginger

1/3 cup crystallized ginger, minced

CUSTARD LAYER:

4 tablespoons unsalted butter

2 cups confectioner's sugar

2 tablespoons Bird's Dessert Mix, also called custard powder

4 tablespoons milk

2 teaspoons ground ginger

1/2 cup crystallized ginger, minced

CHOCOLATE TOPPING:

1 tablespoon unsalted butter

3 ounces unsweetened chocolate

Per Serving (excluding unknown items): 166 Calories; 11g Fat (54.7% calories from fat); 2g Protein; 18g Carbohydrate; 1g Dietary Fiber; 26mg Cholesterol; 9mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 Fat; 1 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>