

## Candied Ginger Squares

These Candied Ginger Squares are the ultimate no-bake treat, packed with ginger flavor! The base is made with a mix of candied ginger and crushed ginger snap cookies, while the top is drizzled with melted white chocolate, extra candied ginger, and even more crushed ginger snaps. If you're a fan of ginger, these squares are the perfect indulgence—super ginger-y and irresistibly delicious!

### Ingredients

- 1/2 cup butter
- 1/2 cup white chocolate chips
- 3/4 cup sweetened condensed milk
- 1/3 cup candied ginger, finely chopped
- 2 1/2 cups crushed gingersnap cookies

### For the Top:

- 2 cups white chocolate chips
- 1 tsp vegetable oil
- 2 tbsp candied ginger, finely chopped
- 2 tbsp crushed gingersnap cookies



### Directions:

1. Line a 9×9 inch baking pan with parchment paper. Fold the parchment paper so that it fits snugly in the pan. I use two sheets – one folded to fit the length of the pan and another folded to fit across the pan. Allow the excess parchment paper to hang out over the side of the pan. Once the confection is firm, use the excess parchment to lift the whole block out of the pan to make it easy to cut into squares.
2. Transfer the ginger snap cookies to a food processor and pulse until you are left with fine crumbs. Set aside.
3. Place the butter, white chocolate chips, and sweetened condensed milk into a large saucepan. Over medium-low heat, combine the ingredients, stirring constantly, until smooth.
4. Remove the butter mixture from the heat and stir in candied ginger and crushed ginger snap cookies.
5. Transfer the contents of the saucepan to the prepared baking pan and flatten to an even layer. Set aside.

A recipe from Byron Thomas of <https://www.lordbyronskitchen.com/>