

The BBQ Baker, Out of the Ord

Pumpkin Ginger Slice

Ingredients:

- 1/3 cup crystalized ginger*
- 1/3 cup chopped roasted macadamias
- 1/4 cup almond milk
- 2 tablespoons chia seed
- 1/4 cup grape seed oil
- 2/3 cup white sugar
- 3/4 cup pumpkin mash
- 2 teaspoons vanilla essence
- 1cup plain flour
- 1/2 teaspoon bi-carb soda
- 1/4 teaspoon each: ground ginger, cinnamon & salt
- Butter for greasing pan



Method:

1. Warm up the BBQ/Oven to 175 degrees Celsius. Grease and paper a square baking dish - I don't know what size the pan is I used as I don't have a ruler at home so I suggest you use whatever you have. Cut up raw pumpkin and boil until soft then mash it into a puree. In a small cup mix together the chia seeds and almond milk set aside.
2. In a medium bowl mix together the oil, sugar, pumpkin, and vanilla. In another bowl stir together the flour, baking powder, spices, and salt.
3. Now add the pumpkin mixture and chia/milk to the flour bowl, mix until smooth and all the chia milk clumps are separated. Cut up the ginger and macadamia nuts into bite-sized pieces. Fold in the ginger and nuts. Save some of those to stick on top.
4. Pour the batter into the baking dish and smooth the surface with the back of a spoon, sprinkle over the extra ginger and nuts. Bake it for 35-45 minutes on the cooling rack of the BBQ or until a skewer comes out clean. Let it cool for 20 minutes.

Notes:

- This is the kind that has the bits of sugar on the outside. You'll find it in the baking aisle.
- Original recipe found here http://www.thugkitchen.com/pumpkin_blonnies

Find online: [Here](#) at the BBQbaker.com