



Gingerbread

INGREDIENTS

375g / 3 and 1/2 cups plain flour
250g / 1 cup butter
110g black treacle -3 heaped tbsp
250g / 1 and 1/3 cups dark muscovado sugar
5 tbsp ground ginger
2 tsp ground cinnamon
2 beaten eggs
4 pieces stem ginger
300ml milk
2 tsp bicarbonate of soda

METHOD

- Grease and line a deep 10" diameter tin. Pre-heat oven to 160c / Gas 3
- Heat butter, sugar, treacle in a pan until all blended.
Cool
- Mix together in a large bowl the flour, spices, chopped stem ginger. Pour in the butter mixture, blend thoroughly. Stir in the eggs.

- Warm the milk in a pan. Add the bicarbonate of soda and allow to foam. Stir in to the mixture. The batter should be quite loose and runny.
- Pour into the tin and bake for 1 hour or until a skewer comes out clean then cool completely.

Best stored for 3 days in an airtight container before eating. This cake tastes better the older it gets! Gorgeous with real custard too.