Best Gingerbread recipe

Last Updated Friday, 06 November 2009

GINGERBREAD (serves 10)

Ingredients

- 225g (8oz) Be-Ro plain flour
- pinch salt
- 2 x 5ml spoon (2 tsp) ground ginger
- 1 x 5ml spoon (1 tsp) mixed spice
- 1 x 5ml spoon (1 tsp) bicarbonate of soda
- 50g (2oz) soft brown sugar100g (4oz) margarine
- 175g (6oz) black treacle50g (2oz) golden syrup
- 150ml (¼ pint) milk2 eggs, size 3, beaten
- 50g (2oz) sultanas or diced crystallised stem ginger, optional

Method

- Heat oven to 150ÚC, 300ÚF, Gas Mark 2.

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Grease an 18cm (7 inch) square deep cake tin

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Sieve together flour, salt, ginger, spice and bicarbonate of soda.

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Stir in the sugar

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Melt margarine, treacle and syrup gently. Gradually beat in milk and allow to cool

- Add the beaten eggs and mix well. Stir treacle mixture into flour and add sultanas or stem ginger

Best left in an airtight tin for 3 or 4 days for the flavour and texture to develop.