

Woodcote Village Fete 2024

Set Recipe

Gingerbread

Makes 15 squares

23 x 30 cm (9 x 12 in) cake tin

Ingredients

- 250g (8oz) butter or baking spread, plus extra for greasing
- 250g (8oz) dark muscovado sugar
- 250g (8 oz) black treacle
- 375g (12 oz) plain flour
- 5 tsp ground ginger
- 2 tsp ground cinnamon
- 2 eggs, beaten
- 3 piece of stem ginger in syrup, drained and roughly chopped
- 300 ml (1/2 pint) milk
- 2 tsp bicarbonate soda



Method

1. Lightly grease the tin and line the bottom with greaseproof paper.
2. Heat the butter, sugar and treacle in a pan, stirring until smooth. Cool slightly
3. Sift the flour and ground spices, Stir well, then beat in the eggs and stem ginger.
4. Warm the milk in a heavy saucepan and add the bicarbonate of soda. Pour into the gingerbread mixture and stir gently until thoroughly blended.
5. Pour the mixture into the prepared tin. Bake in a preheated oven at 160°C (140°C fan, Gas 3) for about 1 hour until well risen and springy to the touch.
6. Leave to cool in the tin for a few minutes, then turn out on to a wire rack and peel off the paper. Leave to cool completely, then store in an airtight container for 2 to 3 days (it improves with keeping). Cut into squares to serve.