



This Gingerbread can be served warm with cream and fresh fruit for a delicious dessert.

Ingredients

125g butter
½ cup milk
2 teaspoons baking soda
1 ½ teaspoons ginger
2 cups flour
2 Tablespoons golden syrup
1 cup sugar
½ cup milk
1 teaspoon mixed spice

Method

Gently melt butter, golden syrup, ½ cup milk and sugar over a low heat.
Dissolve baking soda in the other ½ cup of milk.
Cool the melted mixture then add the dissolved baking soda and milk.
Add the sifted dry ingredients and stir quickly to mix. Do not overmix.
Pour into 2 greased loaf tins or 1 cake tin.
Bake at 200°C (390°F) for 20-30 minutes.

Servings suggesgtions Serve warm gingerbread with one of the following:

Ice-cream or whipped cream with fresh sliced strawberries or kiwifruit mixed with castor sugar.
Whipped cream and apple puree.
Ice-cream and lemon sauce or banana.
Or when cold slice and butter for lunch boxes or as a snack.