

Sticky Gingerbread



Easy

This gingerbread recipe is mildly spiced with plenty of chopped glace ginger scattered on top. It keeps well for up to a week in an airtight container.

Makes 18 slices

Ingredients

125g (4 1/2oz) lightly salted butter, plus extra to grease
150g (5oz) plain flour
150g (5oz) self-raising flour
2tsp ground ginger
2tsp Dr. Oetker Bicarbonate of Soda
75g (4oz) raisins
50g (2oz) glace ginger, chopped
150g (5oz) caster sugar
200g (7oz) black treacle
200ml (7fl oz) milk
1 medium egg, beaten

Method

1. Preheat the oven to 160°C/325°F/Gas Mark 3. Grease and line the base and sides of a 23cm (9inch) square shallow baking tin or cake tin.
2. Put the flours, ginger, bicarbonate of soda, raisins and 25g (1oz) of the glace ginger in a bowl.
3. Put the butter in a saucepan with the sugar and treacle and heat gently until the butter has melted. Remove from the heat and stir in the milk, then the egg. Pour the mixture into the dry ingredients and stir well until mixed. Pour into the tin and scatter with the remaining ginger.
4. Bake for about 40 minutes until risen and just firm to the touch. Leave to cool in the tin. Serve cut into rectangles or squares.



Are you looking for recipes or do you have any comments or questions?

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Cooks Tip: Gingerbread does not rise in the centre as it bakes and occasionally is even slightly sunken. Avoid overcooking as the moist texture will be lost.

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