



Rutland, Steady, Cook!

Bolton's Cottage Gingerbread

Ingredients

225g Self-raising Flour	115g Butter
1½ tsp Bicarbonate Of Soda	115g Black Treacle
3 tsp Ground Ginger	115g Golden Syrup
Crystallised Ginger, chopped into small chunks	115g Dark Muscovado Sugar
1½ tsp Ground Cinnamon	275ml Milk
1 tsp Mixed Spice	1 Egg

Method

1. Pre heat oven 180C^o.
2. Sieve the flour, bicarb and dry spices into a bowl.
3. Add the butter to the flour mix and rub to a breadcrumb texture.
4. Microwave the treacle and syrup until runny (but not too hot!).
5. Gently heat the milk and sugar in a pan to dissolve the sugar and leave to cool.
6. Add the cooled milk to the dry ingredients and mix until combined. Then add the treacle and finally the egg, mixing between until combined (and no lumps can be seen!).
7. Add crystallised ginger chunks and fold to distribute throughout the batter.
8. Bake in a big loaf tin for approx. 45 minutes or divided across two tins for approx. 30 minutes. **Hint:** To check if the cake is cooked, a skewer should come out clean when inserted into the cake!
9. Turn out onto a rack when gingerbread has cooled in the tin.
10. Allow to cool then wrap in foil and keep for a day for best results.

Don't forget to share your own **Bolton's Cottage Gingerbread** image on Facebook using **#RutlandSteadyCook**

Thank you to:

Bolton's Cottage, Barleythorpe