

Fruit Gingerbread

A traditional bring gingerbread cake which contains sultanas. It may be eaten plain or iced with a ginger icing.

Ingredients

- Cake
 - 6 oz butter
 - 6 oz black treacle
 - 6 oz golden syrup
 - 4 oz caster sugar
 - 1 lb. plain flour
 - 1 teaspoon ground ginger
 - 1 rounded teaspoon bicarbonate of soda
 - Pinch of salt
 - 3 oz sultanas
 - 2 eggs
 - 4 fl.oz milk
- Icing
 - 1 tablespoon warmed golden syrup
 - 8 oz icing sugar
 - Warm water
 - Crystallized ginger

Method

1. Set oven to 350 Fahrenheit or mark four.
2. Grease and line 7-inch square cake tin.
3. Melt the butter, treacle, syrup, and sugar together gently in a pan.
4. Sift together the flour, ginger, and bicarbonate of soda into a bowl.
5. Add the salt and sultanas.
6. Beat the eggs in a separate bowl and add the milk, then add to the flour mixture period to this add the warmed treacle mixture and mix well.
7. Pour into the tin and bake for 45 to 60 minutes until firm and a skewer inserted comes out clean.
8. Call on a wire rack.
9. Icing- Warm the syrup in a pan and mix into the sifted icing sugar. If too thick add drops of warmed water carefully until a dropping consistency is achieved. Spread over the cake and decorate with crystallized ginger.

*Courtesy of "Favourite Farmhouse Recipes", compiled by Carole Gregory
and published by J. Salmon Ltd.*