

# Minnie's Scottish Gingerbread

Recipe given to Barbara. Over 150 years old.

Recipe		Equipment
8oz 225g SR Flour	scales	Mixing Bowl
1 ½ tsp Ground Ginger	scales	Scales
1 tsp cinnamon	scales	
¼ tsp Bicarbonate of Soda	scales	Wooden Spoon
4oz 125g Margarine	bowl	Knife
4oz 125g Caster Sugar	bowl	Spatula
1tbs Black Treacle	pan	Teaspoon
1tbs Golden Syrup	pan	
1 cup Milk	jug	Cake tin
4tbs water	jug	
2 Eggs	jug	

## Method

1. Self, Oven 180°C Gas 4, cloths, collect equipment, grease and line your cake tin
2. Weigh out syrup and treacle, put in a pan to melt
3. Weigh out butter and sugar, beat well, add eggs, add treacle & stir
4. Put flour, ginger and cinnamon in the bowl, stir well
5. Measure milk and water in a jug, mix in bicarb, add to mix, stir
6. Put into a greased and lined loaf tin
7. Bake for 1hour – 1 ½ hours until risen and dark golden
8. Remove from the tins to cool **BEWARE VERY HOT**
9. Wrap in foil as the flavour improves after 2-3 days