

## Sticky Gingerbread

**Notes** This is a lovely version of a traditional winter warmer. with tea or coffee and improves with keeping.



### Ingredients

|       |  |
|-------|--|
| 150g  | Unsalted Butter  |
| 125g  | Dark Muscovado Sugar                                       |
| 200g  | Golden Syrup   |
| 200g  | Black Treacle  |
| 2tsp  | Ground Ginger  |
| 1tsp  | Ground Cinnamon  |
| ¼ tsp | Ground Cloves  |
| 250ml | Full fat milk  |
| 2     | Large Eggs   |
| 1 Tsp | Bicarbonate of Soda dissolved in 2 x 15ml tbsps warm water |
| 300g  | Plain Flour  |

### Method

Preheat Oven to 170C/gas mark 3, line a tin 30cm x 20cm.

In a saucepan, melt the butter over a low heat along with the sugar, syrup, treacle, and all the ground spices.

Take off the heat, add the milk, eggs, and dissolved bicarbonate soda in its water.

Measure the flour into a bowl and pour in the liquid ingredients beating well until well mixed. It will be a very liquid batter, this is normal.

Pour it into the prepared tin and bake for 45-60 minutes until well risen and firm on top.

Transfer to a wire rack to cool and serve as desired

### Extra thoughts

Serve still warm with ice cream, clotted cream or custard as an alternative to Sticky Toffee pudding.