

Damp Gingerbread Recipe

Grease and line an 8inch square X 2inches deep tin.
Set oven to 150°C.

8 oz (200g) Golden Syrup
4oz (100g) Margarine
4oz (100g) Caster Sugar
¼pt (150mls) Milk

Melt (not boil) the above ingredients in a pan and allow to cool.
Into this sticky mixture add:

8oz (200g) Sieved Plain Flour (or Wholemeal Flour)
1 Beaten Egg
1 Level Teaspoon Bicarbonate of Soda
2 or 3 Teaspoons Ground Ginger (according to taste)

Pour the runny mixture into the prepared tin and bake for around 50mins. Test with a small skewer, which should come out clean from the centre when cooked. Your cake should be shiny, dark and flat or slightly depressed at the centre.

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