



MAKE THIS AGAIN!

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

2 tsp mixed spice plus you need 3 tsp ground ginger

Discover more about the Spicery Larder at www.thespicery.com/larder

**SEASONAL
BLEND**

STICKY GINGERBREAD

This month's free sample is a fragrant spice blend to make a moreish spicy gingerbread loaf. You can eat it warm from the oven with whipped cream or ice cream, or wrap it and leave it for a few days where it will develop more flavour and become even richer and stickier!

Prep
5 mins

Cook
50 mins

Heat


Serves
8

- 125g **butter**
- 200ml **milk** (any type)
- 2 **eggs** (any size) - beaten
- 100g **chopped preserved** or **glacé ginger** (optional)
- 225g **black treacle** or **molasses**
- 150g **sugar** (brown sugar is best)
- 225g **self-raising flour**, or use 225g **plain flour** plus 1 tsp **bicarbonate of soda**
- **Whipped cream** or **ice cream** to serve

(1 portion of **STICKY GINGERBREAD BLEND** = 2 tbsps)

If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by $\frac{2}{3}$ or it will be too spicy!

- 1 Preheat the oven to 160°C/gas mark 3 and grease and line a loaf tin
- 2 Mix the flour (and bicarbonate of soda, if using) with the **STICKY GINGERBREAD BLEND** and a pinch of salt
- 3 Heat the butter with the black treacle and sugar, stirring regularly, for 5 minutes or until the butter has melted and the sugar has dissolved
- 4 Stir the melted butter mixture into the spiced flour with the chopped preserved ginger (if using)
- 5 Stir in the beaten eggs and milk until you have a smooth, runny mixture
- 6 Pour the mixture into the lined loaf tin and bake for 45 minutes or until the top is slightly cracked and a knife inserted into the centre comes out clean (cover with foil if the top is browning before the centre is cooked through)
- 7 Leave to cool then serve in slices with a spoonful of whipped cream or ice cream (store the remaining gingerbread in an airtight tin as the flavour and texture will improve over time)