



GINGERBREAD LOAF

Preheat the oven to 150°C. Line the base and sides of a medium size loaf tin, with an overhang on two sides.

What you need:

240g of our everyday flour mix
1 level tsp gf baking powder
1 level tsp gf baking soda
2 level TBS of ground ginger
½ tsp ground nutmeg
½ tsp ground mixed spice
1 tsp ground cinnamon
2 TBS soft brown sugar

225g butter, cubed (note 1)
225mls milk (note 2)
2 eggs size 7 @ room temp, lightly beaten
1/3 cup golden syrup

To Make:

Measure all the dry ingredients into a large bowl and stir with a hand whisk to combine. Make a well in the centre. Add the butter and syrup to a small saucepan, melt over a low heat. Add to the dry ingredients followed by the beaten egg and milk. Whisk to combine (don't over whisk) then pour into the prepared tin.

Bake for about 1 hour and 10 minutes or until a skewer comes out clean (ovens will vary). Remove from the oven and leave to cool in the tin for 30 minutes before turning out onto a cooling rack.

Note:

1. For dairy free use non dairy spread of choice. I like to use Nuttalex Buttery.
2. For dairy free use non dairy milk of choice. I would avoid canned coconut milk.

Tip:

This loaf is delicious on its own or spread with butter. Or try serving it as part of a cheese platter. Goes well with a nice blue cheese or soft brie.

*Adapted from an Al Brown Recipe