



## GINGERBREAD LOAF

Preheat the oven to 150°C. Line the base and sides of a 2lb loaf tin, approx. L22xW11x8cm 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