

Four Forms of Gingerbread Loaf

Serves 10-12

Hands-on Time 25 minutes

Baking Time 50 minutes

Ingredients

125g Unsalted butter plus extra for greasing
50g Stem ginger in syrup
220g plus 1 tsp Self-raising flour
100g Soft dark brown sugar
100g Golden syrup
100g Treacle
1 tbsp Ground ginger
1/2 tsp Ground cinnamon
Fine salt, pinch
2 Eggs, medium
Root ginger, thumb size amount
85ml Ginger beer

Equipment

2lb Loaf tin
Baking parchment
Kitchen paper
Scissors
Small bowl
Spoon
Saucepan
Spatula
Micro-grater

Preheat the oven to 170°C/150°C (Fan)/325°F/Gas mark 3.

Grease the loaf tin with butter and then line with baking parchment. I find it best to turn the tin upside down before greasing and shape the parchment around the bottom of the tin. It makes any folding easier.

Remove the stem ginger from the jar and rinse under a tap to remove any of the syrup. Dry using kitchen paper.

Using the scissors, snip the ginger into bite-sized pieces and drop into a small bowl.

Sprinkle over the teaspoon of flour and toss the pieces of ginger around using a spoon until they are all evenly coated.

Add the 125g of butter, sugar, syrup, and treacle to the saucepan.

Place the saucepan over a medium heat and stir using a spatula until the butter has melted and sugar has dissolved. You should have a thick dark tar.

Take the pan off the heat.

Add the ground ginger, cinnamon, pinch of salt, and 220g of flour and combine until there are no specks.

Break the eggs into the mixture and stir again.

Finally, peel the fresh ginger using the back of a spoon and grate over the pan.

Add the ginger beer and stir until combined.

Transfer the mixture into the lined loaf tin.

Give the tin a gentle shake and tap to remove any air bubbles.

Scatter the stem ginger over the top.

Pop into the oven on a middle shelf for 50 minutes, until a cake tester comes out clean. Turn the tin around half way through so the loaf bakes evenly.

Remove from the oven and leave to cool in the tin before serving.

Enjoy!