

Gingerbread (sticky stuff)

225g/ 8oz	Self-raising flour
1 teaspoon	Ground ginger
1 teaspoon	Mixed spice
115g/ 4oz	Brown or white sugar
115g/ 4oz	Black treacle
115g/ 4oz	Golden syrup
115g/ 4oz	Margarine
150ml	Milk
2	Eggs

Preheat the oven to 160°C/ 325°F/ Gas 3.

Sift the flour, ginger and mixed spice into a bowl. Melt the sugar, treacle, syrup and margarine together for 5 minutes. Do not allow to boil.

Beat the eggs into the milk and add to the dry ingredients together with the melted mixture to make a soft batter.

Pour into a 450g/ 1lb greased and lined loaf tin and bake in the preheated oven for 35 minutes until springy to the touch. Cool in the tin.