

GINGERBREAD from an old English Woman & Home Magazine in the late 1960s

8oz butter

8oz soft brown sugar

8oz black treacle

12oz plain flour

2 level dessertspoons ground ginger (We all like ginger so a bit more can be used as well as ginger pieces if wanted.)

2 teaspoons cinnamon

2 beaten eggs

½ pint milk (10 fl oz 300ml)

2 level teaspoons bicarb soda

A roasting tin, mine old heavy aluminium one (27cmx33cm or 10 ½ inches x 13 inches)

Line the tin with baking paper.

Melt butter, brown sugar & treacle together. Sift the flour, ginger, cinnamon stir into melted mixture together with the beaten eggs. Warm milk to blood heat, add bicarb soda, stir & add to the mixture. Mix well & pour into the tin. Bake in a very slow oven 300F or 150C for about 1 ½ hours or a skewer comes out clean.

The recipe says cover the top with baking paper after the first hour but I never bother unless it is browning too quickly. I never try to take it straight out of the tin & my family have always cut while still hot and in the tin as top is quite crisp but as it cools becomes soft & sticky. No idea how long it keeps as it is one of those things where the family always kept eating it & if I protested would wait until I was elsewhere. DH was worse than the kids. Lovely with tasty cheese or Granny Smith Apple & DH always dipped his apple in a bit of salt!!