



Grandma's Grasmere Gingerbread

Sarah's servings: 24, Sarah's skill: Easy, Baking time: 25 minutes

Ingredients

455g Plain flour
225g Soft dark brown sugar
4 tsp Ground ginger
1/2 tsp Cream of tartar
1/2 tsp Bicarbonate of soda
225g Cubed unsalted butter

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan) then line and grease a swiss roll tin with baking parchment.
- Put all the dry ingredients into a bowl and mix so they are all combined.
- Add the butter and rub it into the dry ingredients until it has the texture of fine breadcrumbs. It will stay as breadcrumbs and not form a dough.
- Keep 100g of the mixture to one side and put the rest in the lined tin and press down with the back of a spoon or spatula.
- Sprinkle the 100g of reserved mixture over the top (do not press down).
- Bake for 25 minutes.
- Leave to cool completely in the tin.
- Cut into slices.