



## Sticky Ginger Loaf

### Ingredients

125g Butter  
60g Soft dark brown sugar  
100g Golden syrup  
100g Black treacle  
225g Self raising flour  
1 tsp Baking powder  
2 tsp Ground ginger  
2 Pieces stem ginger (chopped)  
2 Large eggs  
150ml Semi skimmed milk

2 Tbsp Golden syrup for glazing

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### Method

- Pre-heat the oven to 160 degrees centigrade (140 fan).
- Line and grease a 2lb loaf tin.
- In a medium sized pan put the butter, soft dark brown sugar, black treacle and golden syrup. On a medium heat stir until everything is melted and the sugar has dissolved. Set aside to cool for 10-15 minutes.
- In a measuring jug put the milk and eggs and mix together with a fork.
- In a large bowl put the flour, baking powder, ground ginger and stem ginger.
- Then add the sugar mixture and milk mixture to the flour and beat together until you have a smooth batter.
- Pour the batter into the prepared loaf tin.
- Bake for 55-60 minutes or until a cake tester comes out clean.
- Take 2 Tbsp of golden syrup and brush on the top of the hot cake and then leave to cool.