

# A Cookbook Collection

## Sticky Gingerbread

*From Nigella Christmas*

*Makes 20 pieces*

### **Ingredients:**

- 150g unsalted butter
- 200g golden syrup
- 200g black treacle or molasses
- 125g dark muscovado sugar
- 2 tsp finely grated fresh ginger
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- 1/4 tsp ground cloves
- 1 tsp bicarbonate of soda, dissolved in 2 tbsp of warm water
- 250ml full fat milk
- 2 eggs, beaten
- 300g plain flour, measured into a large bowl
- Icing sugar for dusting

### **Method:**

- Preheat the oven to 170c/150c fan/gas mark 3 and line a roasting dish or suitable dish approx 30cm x 20cm with baking parchment.
- Put a saucepan on a low heat and melt together the butter, golden syrup, black treacle, sugar, fresh ginger and ground spices.
- When melted and the sugar is fully dissolved, take pan off the heat and add the milk, eggs and dissolved bicarbonate of soda. Mix well.
- Pour the liquid mixture over the flour and beat very well until mixed. It is a very wet batter so don't worry if it looks wrong.
- Bake it for 45-60 minutes until it has risen and is firm on top. Mine took about 55 minutes.
- Leave the cake in the tin on a wire rack to cool. Cut it into 20 squares, or more if you wish - a little goes a long way.
- Dust with icing sugar.