Four Forms of Gingerbread Loaf

Serves 10-12
Hands-on Time 25 minutes
Baking Time 50 minutes

Ingredients

- 125g plus extra for greasing unsalted butter
- 50g stem ginger in syrup
- 220g plus 1 tsp self-raising flour
- 100g soft dark brown sugar
- 100g golden syrup
- 100g treacle
- 1 tbsp ground ginger
- ½ tsp ground cinnamon
- Pinch of fine salt
- 2 medium eggs
- Thumb-sized piece of fresh root ginger
- 85ml ginger beer

Equipment

- 2lb loaf tin
- Baking parchment
- Kitchen paper
- Scissors
- Small bowl
- Spoon
- Saucepan
- Spatula

Method

1. Prepare the Oven and Tin
- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Grease the loaf tin with butter and line with baking parchment.
- Prepare the stem ginger
- Rinse the stem ginger under a tap to remove excess syrup. Pat dry with kitchen paper.
- Snip the ginger into bite-sized pieces using scissors. Toss in a small bowl with 1 teaspoon of flour until evenly coated.

2. Make the Batter
- In a saucepan, combine 125g of butter, sugar, golden syrup, and treacle. Heat over medium heat, stirring with a spatula, until the butter melts and the sugar dissolves. The mixture should resemble a thick, dark syrup.
- Remove the pan from the heat. Add the ground ginger, cinnamon, salt, and 220g of flour. Stir until no specks remain.
- Beat in the eggs.
- Peel and grate the fresh ginger into the mixture.
- Stir in the ginger beer until fully combined.

3. Bake the Loaf
- Pour the batter into the prepared loaf tin. Tap the tin gently to remove air bubbles.
- Scatter the coated stem ginger pieces over the top.

- Bake on the middle shelf for 50 minutes, turning the tin halfway through for even baking. The loaf is done when a cake tester comes out clean.

4. Cool and Serve
- Let the loaf cool in the tin before turning it out onto a wire rack.

Enjoy!