

George's Grasmere Gingerbread

Ingredients

8oz Wholemeal Plain Flour
4 oz Soft Brown Sugar
3 teaspoons Ground Ginger
 $\frac{1}{3}$ teaspoon Bicarbonate of Soda
 $\frac{1}{6}$ teaspoon Cream of Tartar
3 $\frac{1}{2}$ oz Butter
1 $\frac{1}{2}$ oz Molasses

Method

Mix all dry ingredients together
mix in butter - straight from fridge - chop into small pieces - then use mixer to make a fine crumble
Add molasses then mix again
The mixture should resemble a fine crumble and should be loose in the tin
pour the mixture into 11" x 7" baking tin
Aga: Baking oven gridshelf 5 for 22 minutes
Score into biscuits - I divide this into 6 x 4
Cool
Then transfer to baking sheet and crisp in simmering oven for around 30 minutes
Remove promptly onto wire rack to cool