

Panasonic Breadmaker Recipe

Gingerbread



Ingredients

100g muscovado sugar
75g butter
75g golden syrup
75g black treacle
225g plain flour
1tsp ground ginger
1 ½ tsp baking powder
1 ½ tsp bicarbonate of soda
½ tsp mixed spice
100ml ginger beer
50ml full fat milk
1 large egg
75 g candied ginger chopped

Method

1. Melt the sugar, butter, syrup and treacle on HIGH MICROWAVE for 2-3 mins.
2. Remove the paddle from the breadmaker and line the bread pan with baking parchment.
3. Sift together the flour, ground ginger, baking powder, bicarbonate of soda and the mixed spice into a bowl.
4. Make a well in the middle of the flour and pour in the liquid mixture.
5. Add the ginger beer, milk, egg and candied ginger, mixing until smooth and pour into the prepared bread pan.
6. Set the machine to BAKE ONLY for 50mins. Test the bread after about 40mins by pressing on the top gently, if it springs back it is cooked. If not then it will need longer.