



Lee's Mum's Gingerbread

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at Westmead.



Ingredients

500g golden syrup
3/4 cup white sugar
1 cup milk
125g butter
1 dessertspoon ground ginger
2 cups plain flour
2 teaspoons baking soda

Method

Place ingredients except flour and baking soda in large pot and heat until butter melts, stir well. Mixture should be just on simmering. Stir in sifted baking soda till frothy then sift in flour. Mix till smooth and pour into 8" square tin lined with baking paper. Bake at 180C for 3/4 to 1 hour until mixture passes the "Skewer Test". Cool in tin for 10 minutes then turn out on to rack to cool. Serve with butter - yum!!