

Heavenly ginger loaf



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Ratings: No ratings yet

Ingredients

175 g	Butter
¾ cup	Brown sugar
3	Eggs
½ cup	Treacle
2 cups	Self raising flour
1 Tbsp	Ground ginger
¾ cup	Milk
3 Tbsp	Glacé ginger, finely chopped

Directions

1. Preheat oven to 180C. Grease a 25cm loaf pan and line the base with baking paper.
2. Beat the softened butter and sugar until pale and creamy. Add the eggs, one at a time, beating well. Mix in the treacle.
3. Sift flour and ginger together and add to the creamed mixture alternately with the milk. Lastly, fold through the glacé ginger.
4. Spoon the cake mixture into the prepared pan. Bake for 35 to 40 minutes or until a skewer inserted in the centre comes out clean. Cool in the pan for 15 minutes, then transfer to a cooling rack.

<http://www.bite.co.nz/recipe/2767/Heavenly-ginger-loaf/>