



**Forum: Scottish Dishes**

**Topic: recipes to share**

**Subject: Re: recipes to share**

Posted by: Annie

Posted on: 2007/5/15 4:34:51

Hi. here is a great recipe, just spread with butter and have with a cuppa. Enjoy

This is the recipe for

Ginger Bread

12ozs S R flour

1 teasp ground ginger

1 teasp mixed spice

6ozs sugar

4ozs butter or marg

2 tablespoons treacle

1 egg beaten with one cup milk

Directions :

Mix flour and spices. Beat the sugar and butter to a cream, and stir in the treacle, then add the dry ingredients and the beaten egg and milk alternately a little at a time and mix thoroughly. If liked, sultanas, or other fruit may be added, the fruit is best added to the flour. Put into greased tin and bake in a moderate oven 170 deg c for 3/4 of an hour