

There will be tea and cakes available on the day from 2.00pm. We thank the WI for all their help with the teas.

### **MEN ONLY and LADIES ONLY – GINGERBREAD LOAF**

100gm butter  
100gm light muscovado sugar  
¼ pint whole milk  
1 tablespoon ground ginger  
1 teaspoon bicarbonate of soda  
75 gm sultanas  
50 gm black treacle  
50 gm golden syrup  
200 gm plain flour  
1 teaspoon cinnamon  
2 beaten eggs

#### Frosting

½ lemon  
100gm icing sugar  
50 gm softened butter

Preheat oven to 180C/350F/gas 4

Grease and line a 2lb loaf tin

Put the butter, sugar, treacle and syrup in a saucepan and heat gently until all the ingredients are melted and blended

Cool slightly, then whisk the milk into the warm ingredients

Sift the flour, spices and bicarbonate into a bowl and make a well in the centre

Pour in the syrup mixture, then add the beaten eggs and whisk until smooth

Add sultanas and pour mixture into the prepared tin. The mixture will have the consistency of batter

Bake for approx. 40 minutes or until an inserted skewer comes out clean

Cool in the tin for 10 minutes then turn out and cool on a wire rack

#### For the frosting

Finely grate zest of lemon and squeeze one tablespoon of juice

Beat butter with the icing sugar until light and fluffy, then add zest and juice

Spread over the top of the cake

### **Staging of entries**

Please stage your entries between 9.00am and 11.00am on Saturday July 8<sup>th</sup>. The hall must be clear for judging from 11.00am. The hall will be open again from 2.00pm for viewing and teas.

We look forward to seeing you all on the  
8<sup>th</sup> July