

GINGER LOAF WITH A CINNAMON FROSTING

FREEZER FRIENDLY



 Makes 1 loaf

 Prep Time 20 mins

 Cook Time 55-60 mins

 A Little More Effort



INGREDIENTS

- $\frac{3}{4}$ cup flour
- $\frac{3}{4}$ cup wholemeal flour
- $\frac{3}{4}$ cup dark cane sugar
- $\frac{3}{4}$ tsp baking soda
- $\frac{3}{4}$ tsp baking powder

METHOD

1. Preheat the oven to 150° (conventional bake). Grease and line the base of a loaf tin (21cm x 11cm x 7cm - 7 cup capacity).
2. Put wholemeal flour into a mixing bowl. Sift in flour, dark cane sugar, baking soda, baking powder, **Gregg's Ground**

- 1 Tbsp **Gregg's Ground Ginger**
- ½ tsp **Gregg's Ground Mixed Spice**
- ½ tsp **Gregg's Ground Cinnamon**
- 150 g butter
- ½ cup golden syrup
- 2 eggs
- ¾ cup milk
- 2 Tbsp chopped walnuts

Cinnamon Frosting:

- 1 cup icing sugar
- ½ tsp **Gregg's Ground Cinnamon**
- 2-3 Tbsp orange juice (1 orange)

Ginger, Gregg's Ground Mixed Spice and Gregg's Ground Cinnamon.

3. Gently melt the butter with the golden syrup in a saucepan over a low heat.
4. Whisk the eggs and milk together.
5. Pour the melted butter and golden syrup and eggs and milk into the dry ingredients. Stir to mix. Pour into the prepared tin. Bake for 55-60 minutes. A skewer inserted into the middle of the loaf will come out clean. Leave to cool in the tins for 15 minutes before turning onto a wire rack to cool. Once cold, spread over the cinnamon frosting. Scatter over chopped walnuts.

To make the cinnamon frosting:

TIPS

- There are a number of different types and sizes of loaf tins on the market – we find it easier to give a capacity measure to help guide you into using the correct size of tin.
- For the cinnamon frosting the orange juice can be replaced with milk or water. However the orange juice does give a lovely flavour to the frosting.
- The ginger loaf is also delicious without the frosting served sliced with a little butter if wished.
- This recipe can be frozen - allow the loaves or loaf to cool completely. Do not spread with frosting. Wrap tightly in clingfilm. Place in an airtight container or sealable plastic bag. Can be frozen for up to 1 month. Thaw at room temperature. Prepare the frosting and spread over the thawed loaf.

SWAP IT OUT

- Replace the wholemeal flour with plain flour.
- Replace the dark cane sugar with soft brown sugar.
- Replace the chopped walnuts on the topping with chopped glace ginger.