



JACKSON

ESTATE

GINGERBREAD

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Serves 6-8.

Wine Paring: Jackson Estate Botrytis Riesling.

Ingredients:

280g (2cups) flour
200g (1 cup) brown sugar
1 tsp baking powder
1 tsp baking soda
2 dessertspoons ground ginger
1/2 tsp mixed spice
1/2 tsp ground nutmeg
1 tsp ground nutmeg
1 tsp ground cinnamon
360g (1 cup + 1/3 cup) golden syrup
225 butter (roughly diced)
2 eggs (lightly beaten)
250 ml (1 cup) milk



Method:

Preheat oven 150. Grease and line 1 l x 30 loaf tin or 23 in square tin.

Sift all dry ingredients into a large bowl including brown sugar.

In small saucepan melt golden syrup and butter and add to dry ingredients followed by eggs and milk. Combine ingredients well using a whisk (this is a very wet mix) Pour into prepared tin.

Cook 45 mins to 1 hour or when skewer comes out clean- depends on oven and tin used as to timing. Leave to cool.

Delicious with Jackson Estate Botrytis Riesling and a blue cheese or even buttered.

