

Becky Bakes...

CHERRY & GINGER LOAF

- 75g Soft Brown Sugar
- 175g Plain Flour
- 1½ teaspoons Baking Powder
- 2 teaspoons Ground Ginger
- 75g Soft Margarine or softened Unsalted Butter
- 50g Stem Ginger, chopped
- 75g Glacé Cherries, chopped
- 6 tablespoons Milk



Makes a 1lb loaf (double all quantities for a 2lb loaf)

Cook in the oven in a greased and lined 1lb loaf tin (or 2lb loaf tin for double ingredients)

1. Oven on to Gas mk. 4, 180°C, (160°C Fan)
2. In a large mixing bowl, rub together the sugar, flour, baking powder, ground ginger and margarine/butter using your fingertips until the mixture has a breadcrumb-like appearance
3. Stir in the chopped cherries and stem ginger
4. Add the milk and stir well
5. Spoon the mixture into the prepared loaf tin
6. Bake for 1 – 1¼ hours (1¼ - 1½ hours for a 2lb loaf), or until a skewer poked into the middle of the cake comes out clean
7. Cool in the tin for 10 minutes then remove from the tin and finish cooling on a wire cooling rack.
8. Serve sliced – it's great on its own or spread with a little butter

For a Demonstration of this recipe find me on YouTube

[Becky Bakes... Cherry and Ginger Loaf - YouTube](#)