

## Edinburgh Gingerbread

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8 oz Plain flour  
1 ts Bicarbonate of soda  
2 ts Ground ginger  
1 ts Cinnamon  
pn Salt  
6 oz Butter  
6 oz Treacle  
4 oz Brown sugar  
6 tb Milk  
2 Eggs  
2 oz Sultanas  
2 oz Almonds; flaked

Sift the flour, spices, salt and soda; and then stir in the fruit and nuts. Melt the butter with the treacle and sugar on a low heat. The mixture should remain coolish but the sugar dissolved. Add the milk and stir in the eggs. Pour the warm mixture into a well in the centre of the dry ingredients and mix thoroughly to form a batter. Pour into a greased and lined 2 lb loaf tin. Bake at 325°F / 160°C / gas mark 3 for 1 1/4 hours. This is a fairly heavy recipe and may sink on cooling.