

Thick Gingerbread

Ingredients

1 lb. of treacle, 1/4 lb. of butter, 1/4 lb. of coarse brown sugar, 1-1/2 lb. of flour, 1 oz. of ginger, 1/2 oz. of ground allspice, 1 teaspoonful of carbonate of soda, 1/4 pint of warm milk, 3 eggs. [Illustration: GINGERBREAD.]

Method

Put the flour into a basin, with the sugar, ginger, and allspice; mix these together; warm the butter, and add it, with the treacle, to the other ingredients. Stir well; make the milk just warm, dissolve the carbonate of soda in it, and mix the whole into a nice smooth dough with the eggs, which should be previously well whisked; pour the mixture into a buttered tin, and bake it from 3/4 to 1 hour, or longer, should the gingerbread be very thick. Just before it is done, brush the top over with the yolk of an egg beaten up with a little milk, and put it back in the oven to finish baking.

Source: Mrs Beeton's Book of Household Management (1861)

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