**Pearl’s Gingerbread**

This must be one of the easiest cakes to make; the recipe comes from my friend Anne and she in turn received it from her mother-in-law, Pearl. So, in her honour in the studio we always call this cake Pearl’s ginger cake. Bake and enjoy!

In a large pan melt:

* 8 oz sugar (I used light brown)
* 8 oz butter
* 8 oz golden syrup
* ½ pt milk

Cool slightly and then beat in:

* 2 beaten eggs
* 3 dessert spoons ground ginger
* finely chopped stem ginger (I use the kind that comes in syrup in a jar)
* 12 oz plain flour
* 2 level tsp bicarbonate of soda

Bake:

* In large loaf tin, lined bottom and sides
* Gas 4 / 180 °C
* For 1 ½ hours or until a skewer comes out clean.

Serve with spread with butter and a nice pot of tea!