

## **Ginger Bread (Nancy)**

Nancy, our next door neighbour in Christchurch for 20 years, was given this recipe by a friend. A spicy and moist bread, it travels well. Great for tramping and morning tea.

Bring to a froth by heating in a very large saucepan 190 g butter, 1½ c sugar, 1½ c milk, 1½ c golden syrup & 3 teaspoons baking soda.

***Let the mixture cool.***

Sift and whisk into the mixture 4 c flour and 1½ teaspoons of ginger, mixed spice, nutmeg and cinnamon.

Bake in two lined loaf tins for 55 minutes 175° C (***Test with a wooden skewer after 50 minutes.***)