

MARMALADE GINGERBREAD

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A great old-fashioned gingerbread recipe with a twist!

We started making this recipe for those marmalade “mistakes” but loved it so much that now we make it all the time. It’s also a great item for care packages because it will keep without refrigeration for a couple of weeks.

Ingredients:

1 c butter
1 ¼ c dark brown sugar
1 ¼ c milk
¾ c marmalade

Note: Seville Orange marmalade is traditional. Orange, Kumquat, Lemon, or Tangerine marmalade are also fine.

3 c flour
¾ t baking powder
2 T fresh ginger, grated
2 t baking soda
2 t cinammon, ground
1 t nutmeg, freshly grated
2 eggs, large
¾ c raisins

Instructions:

1. Preheat the oven to 310°F. Butter an 8- or 9-inch round cake pan and line the base with waxed paper.
2. In a large sauce pan, gently heat together the butter, sugar, milk, and marmalade, stirring occasionally, until the butter and sugar have melted. Remove from the heat and leave to cool.
3. Stir together the flour, ginger, baking soda, cinnamon, and nutmeg and form a well in the center.
4. Slowly pour in the marmalade mixture, stirring the dry ingredients into the liquid to make a smooth batter. Incorporate the eggs into the batter, then stir in the raisins.
5. Pour the mixture into the cake pan and back for 1 ½ hours or until risen and firm to the touch in the center.
6. Leave to cool in the pan. Store in an airtight container.
7. This gingerbread is best kept for a couple of days before eating.

Serves 12.

Adapted from: [Sensational Preserves](#), Hilaire Walden, Readers Digest, 1996.
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