



## Ginger

### Elizabethan Gingerbread

#### INGREDIENTS

225g fresh white breadcrumbs

1 heaped tsp ground ginger

1 heaped tsp cinnamon

1 tsp aniseed

1 tsp ground liquorice

50g sugar

150ml sweet red wine

flour for dusting

#### METHOD

1. Preheat the oven to 180°C / 360 F. Dry the breadcrumbs under a low-medium grill, taking care not to brown them.
2. Place the breadcrumbs and the other ingredients in a saucepan. Use a wooden spoon to mix together over a low heat until a stiff dough is formed.
3. Dust a sheet of baking parchment with a little flour and turn out the dough. Dust the top with a little flour and roll out to a depth of about 5mm.
4. Use cookie cutters to cut the dough into your chosen shapes and lay them on a baking tray.
5. Bake the gingerbread in the oven for 10-12 minutes or until golden.