



JOE *Froggers*



When is gingerbread not just gingerbread? When it has a stealth ingredient and is sized to fill the hand of a growing teenage boy!

Our lads had mitts of rather larger than usual size, but the guidance from the original recipe was pretty well spot on – make them the size of a small dinner plate!

The stealth ingredient is cloves – not for the faint-hearted, granted, but we just love the aroma floating around at Christmas.

Method: Mix water and rum, set aside. Mix baking powder and treacle, set aside. Cream butter and sugar in a small bowl. Add rum mixture, stir, then treacle mixture, and stir well.

Sift remaining dry ingredients in a medium bowl.

In a large bowl, mix some dry and some wet ingredients, alternating until they are used up.

Mix well and chill in the fridge for an hour.

You can roll out and cut these into any size you prefer. But making gingerbread is a sticky business at best so I just divide the mixture into about 12 to 16 evenly sized balls, put on cookie sheets and then flatten with the bottom of a bowl. Use plenty of flour on hands, bench, etc.

Bake for 10 to 12 minutes at 180°C in a fan-forced oven. Cool on trays – they will be soft but firm up on cooling.

- 75 ml hot water
- 75 ml dark rum
- 1 teaspoon baking powder
- 1 cup treacle (or molasses is ok)
- 100g butter (the real stuff)
- 1 cup sugar
- 3.5 cups plain flour
- 1.5 teaspoons salt
- 1.5 teaspoons ground ginger
- 1 teaspoon ground cloves
- 0.5 teaspoons nutmeg
- 0.25 teaspoon ground allspice