

Guinness Gingerbread

Shared by Tim, adapted from a recipe by Nigella Lawson from Nigella Kitchen



Ingredients

- 150g butter, plus some for greasing
- 300g honey
- 200g dark muscovado sugar
- 250ml Guinness
- 2 teaspoons ground ginger (be generous to get a real ginger edge)
- 2 teaspoons ground cinnamon
- 1/4 teaspoon ground cloves
- 300g plain flour
- 2 teaspoons bicarbonate of soda
- Woolworths Light Sour Cream 300ml
- 2 eggs

Instructions

1. Preheat your oven to 170 degrees/gas mark 3. Line your square tin with foil and grease it, or grease your foil tray
(For this recipe, you will need a 23cm square baking tin or barbecue foil tray approx. 30 x 20 x 5cm)
2. Put the butter, honey, muscovado sugar, Guinness, ginger, cinnamon and ground cloves into a saucepan and melt gently over a low heat.
3. Take off the heat and whisk in the flour and bicarb. You will need to be patient and whisk thoroughly to get rid of any lumps.
4. Whisk the sour cream and eggs together in a measuring jug and then pour into the gingerbread mixture, whisking again to get a smooth batter.
5. Pour this into your lined square tin, or foil tray and bake for about 45 minutes; when it's ready it will be gleamingly risen at the centre and coming away from the tin at the sides.
6. Let the gingerbread cool before cutting into slices or squares.

Notes:

This has become our preferred version over a more traditional Lekach, despite it being full of dairy.

It is a recipe from [Nigella Lawson's Kitchen](#), with a swap from golden syrup to honey.

I am specific about *Woolworths* Light Sour Cream as it is the right size and does not contain gelatine.

Light sour cream is easier to mix and pour.

You end up with a spare 190ml of Guinness, so it's probably better to make this in the evening so you can finish up the leftovers without the guilt of daytime drinking...