

## Gluten Free Select Sticky Gingerbread Squares



### Preparation time

15 minutes



### Cooking time

30 minutes



### Makes

16 x Sticky Gingerbread Squares

### Recipe Description

A moist and tempting ginger cake that's sure to be a winner at any event!

### Ingredients

225g Gluten Free Select Multipurpose Fibre Mix |  
Glutafin  
175g soft margarine  
110g dark muscovado sugar  
175g golden syrup  
2 tbsp ground ginger  
½ tbsp ground mixed spice  
1 large egg, lightly whisked  
150ml skimmed or semi-skimmed milk stirred together  
with 1 tbsp bicarbonate of soda

#### Finishing

350g washed, topped and tailed rhubarb, cut into  
chunky pieces  
50g stem ginger, diced  
50g light brown sugar  
1 tbsp water (optional if using forced pink rhubarb)  
2 tbsp ginger syrup from jar

### Additional Equipment

Greaseproof paper  
Balloon whisk

### Method

1. Base line a 20 x 20 cm tin with greaseproof paper.
2. Place margarine, sugar and syrup in a medium size bowl. Microwave on full power for 2 minutes or until the mixture has melted. Stir to combine.
3. Place mixture along with remaining ingredients into a large bowl. Whisk with a balloon whisk until combined into a runny batter.
4. Pour into the tin and bake at 170°C/150°C Fan/Gas mark 3 until the cake has risen and springs back when lightly touched in the centre.
5. Allow to cool for 15 minutes before removing from tin and transferring to a cooling rack.
6. Cut into 16 squares when cold.

#### Optional topping

7. For the topping - place all the ingredients in a medium pan, simmer with lid half on for 5 minutes, remove lid and cook a further 5 minutes.
8. When gingerbread is ready to serve top with the ginger rhubarb and cut into 16 portions.