

PUMPKIN & GINGER TEABREAD

by Eric Lanlard



INGREDIENTS

175g unsalted butter melted
140g clear honey
1 large egg beaten
250g raw peeled pumpkin coarsely
grated (about 500g/1lb 2oz before
peeling and seeding)
100g light muscovado sugar
350g self-raising flour
1 tbsp ground ginger
2 tbsp demerara sugar

METHOD

Preheat the oven to 180C. Butter and line the base and two long sides of a 1kg loaf tin with a strip of baking paper.

Mix the butter, honey and egg and stir in the pumpkin. Then mix in the sugar, flour and ginger.

Pour into the prepared tin and sprinkle the top with the demerara sugar.

Bake for 50-60 minutes, until risen and golden brown. Leave in the tin for 5 minutes, then turn out and cool on a wire rack.

Serve thickly sliced and toasted with lots of butter...