



Pumpkin and Ginger Tea Bread

A moist cake bread to serve thickly sliced and buttered.

INGREDIENTS

- 175g butter, melted
- 140g clear honey
- 1 large egg, beaten
- 250g raw peeled pumpkin, or butternut squash, 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/gas 4/ fan 160C. Butter and line the base and two long sides of a 1.5kg loaf tin with a strip of baking paper.
- Mix the butter, honey and egg and stir in the pumpkin or squash. 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 buttered.

Recipe by Mary Cadogan, from www.bbcgoodfood.com

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