

**(Mrs Wilson's Gingerbread)**

**(Rachel Thompson, 1907)**

**(archive-ref DDX1882/1)**

*"1 cup flour, ½ cup sugar, 1 oz Lard, 1 teaspoon ginger, tablespoon treacle, ½ teaspoon Bicarbonate of Soda dissolved in drop of boiling water, 1 egg.*

*Bake in quick oven."*

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**Recommended adaptation:**

1 cup (5oz) plain flour

1/2 cup (4oz) castor sugar

1 oz Lard (butter can be used as a substitute)

1 tsp ginger

1 tbs treacle

1/2 tsp bicarbonate of soda (dissolving in water is optional, but not necessary)

1 egg

1. Mix the flour, bicarbonate of soda and ginger in bowl.
2. Add the lard and mix until it resembles breadcrumbs. Add the sugar.
3. Add the egg and treacle. At first it may look like it is not combining but continue to mix for several minutes and it should come together to form a smooth dough.
4. Roll out the dough onto a lightly floured surface to around 1cm thick and cut out your biscuits. These can be any shape, so use whatever cutters you have – a traditional gingerbread man is always fun and can be decorated after as another activity!
5. Place on a lined baking tray and bake at 180°C for 10-12 minutes until they are golden.
6. Let them cool for 10 minutes before eating, or fully cool if decorating.