**Gingerbread Microwave Recipe**

**Ingredients**

75g/3oz margarine

150g/6oz black treacle

50g/2oz soft dark brown sugar

150ml/6fl.oz water

½ teaspoon bicarbonate soda

150g/6oz low protein flour mix

½ teaspoon gluten free baking powder

1 teaspoon ground ginger

1 teaspoon of mixed spice

**Method**

1. Place the margarine, treacle, sugar and water into a bowl and heat on high for 3 minutes.
2. Sieve together the flour mix, baking powder, bicarbonate of soda and mixed spice and add the melted mixture to the dry ingredients. Mix until smooth.
3. Grease a rectangular container (7’’ x 4.5’’ x 2’’) and line the base.
4. Pour in the mixture and cook at roast for 8 minutes or until the cake comes away from the sides of the dish.
5. Cool on a wire rack.