

Ingredients

75g all bran

40g butter

225ml milk

125g light muscavado sugar

$\frac{1}{2}$ teaspoon ground ginger

125g dried

fruit

125g self raising flour

$\frac{1}{4}$ teaspoon baking powder

Method

1 Preheat oven to 200c

2 Grease cake tray

3 Put all bran and butter into bowl

4 Just boil milk

5 Add milk to all bran and stir

6 Mix sugar, ginger dried fruit, flour and baking powder in different bowl

7 Add milk and all bran mixture and stir

8 Put into cake tray

9 Bake 15 minutes