

Ginger Cake

soft, with spicy warmth, this cake-cum-bread goes well with a little butter.

Ingredients:

175g butter
1 tablespoon black treacle
2 tablespoons golden syrup
225g plain flour
80g wheaten bread mix, or wheaten flour
1 teaspoon bicarbonate of soda
1 teaspoon ground mixed spice
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1 tablespoon chopped stem ginger
3 large organic eggs
150ml (organic) milk

Method:

pre heat the oven to Gas Mark 4 / electric oven 170°C / fan oven 150°C

melt the butter, black treacle, and golden syrup in a saucepan over a low heat. Allow to cool slightly.

mix the flours, bicarbonate of soda, spices and stem ginger in a large bowl,

add the eggs, milk and butter syrup mixture, stir together until smooth,

spoon the mixture into a lined (if possible) or oiled 23cm circular tin, or (as I do) two 900g (2lb) loaf tins.

bake for 45-50 minutes or until a cake tester comes out clean

allow to cool on a cooling tray, eat warm or cold.

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