

Gingerbread Cake

Ingredients:

225g plain flour

½ tbsp ground ginger

½ tbsp. baking powder

½ tsp bicarbonate of soda

100g Demerara sugar

85g margarine

85g black treacle

85g golden syrup

125ml milk

1 small egg, beaten

Container to take it home



Method:

1. Pre heat the oven to 170°C. Line a baking tray with greaseproof paper.
2. In a large bowl, sieve the flour, ginger, baking powder and bicarbonate of soda together into a mixing bowl.
3. In a saucepan, melt together the margarine, sugar, syrup and treacle over a low heat – do not let the mixture boil.
4. Remove from the heat and leave to cool for a few minutes.
5. Whisk the egg and milk together and add it to the melted mixture. Pour the liquid into the dry ingredients and combine well until smooth.
6. Pour the mixture into the tin and bake for 25 – 35 minutes, until well risen and spongy to the touch.