

## Moist and delicious Ginger cake with icing

Just what the doctor ordered, hand out a piece of this moist and most divine ginger cake to warm the insides and added pleasure, while taking in the spectacular Bonfire displays.



### Ingredients

- 120 g butter
- 150 g golden syrup
- 10 g black treacle
- 275 g flour
- 2 tsp bicarbonate of soda
- 2 tsp ground ginger
- 2 tsp cinnamon
- 2 tsp ground nutmeg
- 2 tsp black pepper
- 200 g caster sugar
- 1 good pinch salt
- 240ml milk
- 2 organic egg's, lightly beaten
- 100g crystallized ginger, finely chopped

### For the syrup

- 80 g caster sugar
- 80 ml water
- 1 tsp ground ginger

### For the Icing

- 300 g icing sugar, sifted
- 1 lemon, juice only

### Method

1. Prepare a square baking tray. Line the tin with non-stick parchment paper and preheat the oven to 170C.
2. Melt the butter, golden syrup and treacle in a small saucepan over a low heat and set aside.
3. Sift the flour, bicarbonate of soda, spices and pepper into a large bowl. Stir in the sugar and salt, next add the milk and egg and mix until smooth. Gradually add the melted butter mixture, stirring until well incorporated, then fold in the chopped crystallized ginger. The mixture will be runny.
4. Pour the mixture into the prepared loaf tin and bake in the oven for 50–55 minutes, or until risen and firm to the touch and a skewer inserted into the middle comes out clean. Do not open the oven to test before the gingerbread cake has cooked for at least 45 minutes. Allow the cake to stand for 10 minutes in the tin before removing to a wire rack to cool.
5. **For the syrup:** Place all the ingredients for the syrup in a small saucepan and simmer for 10 minutes. Prick the hot cake all over with a fine skewer, pour over the syrup and leave to cool completely.
6. **For the icing:** mix the icing sugar and lemon juice together in a small bowl until thick, then spread carefully over the top of the cake with a palette knife or a table knife, allowing some icing to drip over the edges.

**Enjoy!**