

Laraine's Ginger Cake Recipe

Ingredients

- 225g self-raising flour
- 1 tsp bicarbonate of soda
- 1 tsp ground ginger
- 1 tsp ground mixed spice
- 115g butter cut into cubes, plus extra for greasing
- 115g dark muscovado sugar
- 115g black treacle
- 115g golden syrup
- 250ml whole
- 85g drained stem ginger, finely grated
- 1 egg

Method

1. Preheat the oven to **fan 160C**/conventional 180C/gas 4. Butter and line an 18cm round, 7cm deep cake tin with greaseproof or parchment paper.
 2. Put the flour, bicarbonate of soda and all the spices into a large mixing bowl. Add the butter and rub it into the flour with your fingertips until the mixture resembles fine breadcrumbs.
 3. Put the sugar, treacle, syrup and milk in a medium saucepan and heat, gently stirring until the sugar has dissolved. Turn up the heat and bring the mixture to just below boiling point. (At this point the mixture looks very odd – as if it is curdled)
 4. Add the stem ginger to the flour mixture, then pour in the treacle mixture, stirring as you go with a wooden spoon. Break in the egg and beat until all the mixture is combined and it resembles a thick pancake batter. Pour this into prepared tin and bake for 50 minutes-1 hour, until a skewer pushed into the center of the cake comes out fairly clean). Leave to cool completely in tin before turning cake out. (To freeze: wrap in greaseproof paper, then in cling film. Freeze for up to 1 month.)
 5. Cake keeps for up to 2 weeks stored in an airtight container.
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