






RICH GINGER CAKE

-  **Prep:** 15 minutes
-  **Cook:** 45-50 minutes
-  **Serves:** 10

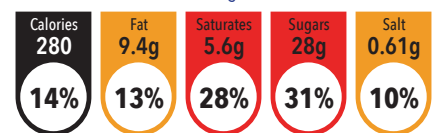
Ingredients:

- 200g self raising flour
- 1 tsp bicarbonate of soda
- 1 tbsp ground ginger
- ½ tsp **LoSalt**
- 100g unsalted butter, diced
- 75g dark brown muscovado sugar
- 100g black treacle
- 100g golden syrup
- 2 stem ginger, finely chopped + 2 tbsp syrup
- 175ml milk
- 1 medium egg, beaten
- 2 tbsp spiced rum

Method:

1. Preheat the oven to 180°C, gas mark 4. Grease and line a 900g loaf tin with baking parchment.
2. Mix together the flour, bicarbonate of soda, ground ginger and **LoSalt** in a large bowl. Add the butter and rub in with fingertips until it resembles breadcrumbs.
3. Place the sugar, treacle, golden syrup, chopped stem ginger and milk in a medium saucepan and heat until just below boiling until the sugar dissolves. Whisk into the flour mixture with the egg and pour into the prepared tin.
4. Bake for 45-50 minutes until a skewer comes out clean. Mix the stem ginger syrup and rum together and drizzle over the warm cake, then allow to cool completely.

Each serving contains



of your guideline daily amount

COOKS TIP:

Make ahead and store 2-3 days in an airtight container.