HOT & BOLD

Sticky Ginger Cake with Treacle

PREP	COOK	SERVES
20 min	50 min	10 slices

Vegetarian

A dark, sticky cake with plenty of fresh and ground ginger, black treacle and warm spices. Better after a day.

Ingredients

- 175 g butter
- 175 g dark muscovado sugar
- 4 tbsp black treacle
- 4 tbsp golden syrup
- 300 g plain flour
- 2 tsp baking powder
- 1 tbsp ground ginger
- 1 tsp ground cinnamon
- 1/2 tsp ground cloves
- 3 tbsp finely grated fresh ginger
- 2 eggs
- 250 ml milk
- 1 tsp bicarbonate of soda
- A pinch of salt

Method

1. Heat the oven to 160°C and line a 900 g loaf tin.
2. Melt the butter, sugar, treacle and syrup in a pan over low heat until smooth. Cool for 10 minutes.
3. Mix the flour, baking powder, ground spices, grated ginger and salt in a large bowl.
4. Whisk the eggs into the milk and stir in the bicarbonate of soda.

5. Pour the melted mixture and the milk into the dry ingredients and stir to a smooth, runny batter.
6. Pour into the tin and bake for 45 to 50 minutes, until a skewer comes out clean.
7. Cool in the tin, then wrap and store for a day before slicing.

Cook's tip

The batter is much thinner than a normal cake mix. Do not add more flour, it is meant to be that way.