

Ginger Cake

Ingredients:

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|---------------------------------|---------------------------|
| 100 g (4 oz) butter | 1 tsp bicarbonate of soda |
| 100 g (4 oz) golden syrup | Pinch of salt |
| 100 g (4 oz) black treacle | 150 ml (1/4pt) milk |
| 75 g (3 oz) soft brown sugar | 2 eggs, beaten |
| 100 g (4 oz) self raising flour | |
| 100 g (4 oz) plain flour | |
| 1 tsp mixed spice | |
| 2 tsp ground ginger | |

Method:

1. Place the butter, golden syrup, black treacle, and soft brown sugar into a bowl.
2. And cover it with cling film.
3. Heat at 1000 W for 1 to 2 minutes or until the fat has melted.
4. Place the plain flour, mixed spice, bicarbonate of soda, and salt into a large bowl.
5. Stir in the treacle mixture and mix well.
6. Stir in the milk and beaten eggs until smooth.
7. Pour into a cake dish.
8. Cook at 600 W for 8 to 9 minutes or until it is set around the edges.