

Whitworths

Sticky Ginger Cake



INGREDIENTS

25g **Whitworths Crystallised Fiery Ginger**
70g **Whitworths Chilean Orchard Prunes**
150g golden syrup
50g black treacle
110g dark brown soft sugar
150g unsalted butter
8g ground ginger
2g ground mixed spice
2 medium eggs
2 tbsp semi-skimmed milk
120g self raising flour, sieved

 Serves 10  20mins  1 hour

READY...STEADY...BAKE

- ♥ Preheat your oven to 160°C/Fan 140°C/Gas Mark 3 then lightly grease and line the base and sides of an 18cm round cake tin.
- ♥ Finely chop the crystallised ginger and set aside, then puree the prunes in a food processor (or very finely chop them) and transfer to a large pan.
- ♥ Add the golden syrup, black treacle, sugar and butter to the pan, stir together over a low heat until evenly combined.
- ♥ Remove from the heat then stir in the ground ginger, mixed spice and chopped crystallised ginger.
- ♥ Lightly beat the eggs and milk together then add to the pan and stir, to form a smooth batter.
- ♥ Fold the flour into the batter until evenly combined, then transfer to the prepared tin.
- ♥ Bake in the centre of your preheated oven for 1 hour, until spiny to touch.
- ♥ Leave in the tin to cool then serve with a light dusting of icing sugar.

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Happy Baking!