

# Gingerbread Cake



## Ingredients:

- 225g Golden Syrup
- 225g Self Raising Flour
- 200ml Semi-Skimmed Milk
- 110g Soft Dark Brown Sugar
- 110g Unsalted Butter (Extra needed for greasing tin)
- 2 Teaspoons Ground Ginger: School to Provide
- 1 Egg
- 1 Teaspoon Bicarbonate of Soda: School to Provide
- 1 Teaspoon Mixed Spice: School to Provide
- 1 Teaspoon Ground Cinnamon: School to Provide



You will need a 7 inch cake tin, round or square and a container to take your gingerbread cake home in.



## Additional Ingredients:

- 1 Teaspoon Orange Zest / Extract
- 100g Sultanas
- 100g Dried Apricots
- 75g Nuts
- 100g Banana Mashed
- 100g Apple and Pear Chopped into Small Pieces



## Method:

1. Pre-heat the oven to 170°C or Gas Mark 4.
2. Grease the cake tin and line the base with greaseproof paper.
3. Weigh and measure out all ingredients accurately.
4. Place a saucepan at the front of the hob. Add the butter, golden syrup, sugar and milk. Heat gently until the butter is melted. **DO NOT** boil.
5. Add any additional chosen flavourings, e.g. orange zest.
6. In a large plastic mixing bowl, sift together the flour and bicarbonate of soda and ground spices.
7. Pour the warm syrup mixture into the dry ingredients and beat them together well using a white plastic stirring spoon.
8. Crack the egg into a small bowl and beat with a fork.
9. Stir the egg into the large mixing bowl.
10. Pour the batter into the lined tin and bake for 35 to 40 minutes. To test insert a skewer into the middle of the cake and it should come out clean.
11. Leave to cook in the tin before turning out onto a cooling rack.
12. Cut into even pieces.
13. Turn out onto a cooling rack.