



Ann's Ginger Cake is legendary! She made exquisite individual ones for the More Tea, Vicar? tea party and handed out slices to the intrepid walkers during a break at the Walk the Walk, Greet A Goat event. Here is the recipe, *with some additional comments from a Festival organiser who has made it very successfully, but thinks you need to know....*

GINGER CAKE

This can be eaten as a dessert or iced as a cake

Ingredients:

300g self-raising flour
2 tbsp ground ginger
1 tsp ground cinnamon
1 tsp ground mixed spice

375 ml full fat milk
165g soft dark brown sugar
1 tsp bicarbonate of soda

150g diced unsalted butter - plus extra for greasing
85g black treacle
165g golden syrup
65g chopped stem ginger
80g stem ginger syrup from the ginger jar

1 beaten egg

Method:

1. Sift the flour and spices into a large bowl.
2. Pour milk into a large heavy bottomed pan, add sugar and let it dissolve over a medium heat, stirring frequently. As soon as it's at scalding point remove from heat and add the bicarbonate of soda - watch out, it will fizz a little. Leave to one side for 10 mins. *It separates when heated and looks revolting but ignore that*
3. Put the butter, black treacle and golden syrup into a medium saucepan and heat slowly to a light simmer until melted and forming a rich syrup. Whisk this mixture into the flour little by little - it will be quite firm to start with but as more is added it will be lighter on the whisk. Then gradually whisk in the milk mixture until smooth. If it's not smooth pass mixture through a sieve. Add the stem ginger, ginger syrup and egg and give it a good whisk.
4. Cover bowl and leave to rest for 2 hours at room temperature.
5. Preheat oven to 160°C/Gas mark 3. Lightly grease a 25cm springform cake tin and line base and sides with baking paper. Give the mixture a good stir and pour into prepared tin. Bake for about 1 hour until firm to touch. *This cooking time is FAR too short. I reckon I did 2 hours, and it was still a bit puddingy and could have taken a bit more. Ann said she too extended time, but not so much. Skewer test essential.*
6. When cake is ready leave it to cool in tin for 20 mins then turn out and either place on rack to cool completely or serve straight away with vanilla ice cream.