

Untitled

ANN OLIVER - MUM'S GINGER CAKE

from the Advertiser about 30 years ago!!

4 x 61g eggs, warmed in hot water
250g very soft unsalted butter
1 tspn bicarbonate soda
200g golden syrup warmed to liquidise
480g caster sugar
2 tspns ground ginger
2 tspns ground cinnamon
2 whole nutmegs, freshly grated
270g plain flour + 1 tblspn
200ml milk warmed to lukewarm

2x 25cm seamless cake tins, or 1x 23cmx 33cm oblong tin

Preheat oven to 175C. Butter tins and line bases with baking paper and flour the sides.

In bowl of electric mixer whisk butter until pale and fluffy, then add sugar and beat till almost dissolved before adding golden syrup and mixing through.

Drain water from eggs, break into mix and incorporate thoroughly before adding next one.

Whisk in flour and spices, add bicarb to milk and mix in slowly.

Divide batter between two tins, or all of mixture into oblong.

Bake in 175C oven and do not open door for first 10 minutes.

Check at 15 minutes and when cake starts to shrink away from edges remove from oven

and allow to cool on rack.

(the oblong cake will take considerably longer to cook through - keep checking!)

Take care when handling cake to ice, as it is moist and fragile. With the two layers,

put each in place before removing baking paper.

Ice with butter icing made with 500g very soft unsalted butter, 500g icing sugar mix and yolks of two eggs,

or your favourite chocolate glaze, or plain frosting. Cream cheese frosting, as in carrot cake, is good.

[Half the quantity of icing was plenty, I made a less extravagant butter icing with less butter and some ginger syrup and chopped ginger from a jar of ginger. Another time I grated fresh ginger into icing and decorated with chopped 'naked ginger']

For Christine's 80th I used foil cupcake and put two tablespoons of mixture into each (3 tbsps overflowed!!)

I think they took about 20 mins, but I checked regularly till they were well risen and set - no wobbles as it is a thin mixture.

Golden on top. I just put a little powdered ginger in icing and decorated with edible flowers.