



A LONG ESTABLISHED FAMILY FIRM

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The World's Finest Range Cookers

## Ginger Cake (or Guy Fawkes Ginger Cake) by Dawn Roads

### Ingredients

115g (4 oz) butter  
150ml (¼ pint, 200g) golden syrup  
150ml (¼ pint, 200g) black treacle  
75g (3 oz) brown sugar  
2 tsp ground ginger  
280g (10 oz) plain flour  
½ tsp bicarbonate of soda  
Pinch of salt  
2 eggs, beaten  
150ml (¼ pint) milk

### Topping: (optional)

115g (4 oz) icing sugar  
Juice of 1 lemon

### Method

- Line the small AGA roasting tin (or small traybake tin) with Bake-O-Glide or use a 25cm x 18cm rectangular (10 x 7 inch) or a 20cm (8 inch) square cake tin.
- Melt the butter, syrup, treacle and sugar together in a saucepan on the Simmering Plate.
- Sieve the ginger, flour, bicarbonate of soda and salt in a large bowl. Make a well in the centre and add the eggs, milk and melted ingredients. Whisk the ingredients slowly together, using a whisk ensures you do not get any lumps of flour left in the batter mixture.
- Topping (if you're using it – it's fine without), mix together and spread over the completely cooled cake.

**AGA (2 oven):** Roasting Oven - slide the roasting tin onto the lowest set of runners with the cold plain shelf on the second set of runners. Cook for about 30-35 minutes until the cake has risen and is cooked through.

**AGA (3 and 4 oven):** Baking Oven – slide the roasting tin onto the lowest set of runners. Cook for about 30-35 minutes until the cake is risen and is cooked through.

**Everhot:** About 35 mins in middle of the top (or second) oven set at 180-190 C.