

CINNAMON GINGER CAKE WITH CARAMEL ICING

Ingredients

125g butter
70g caster sugar
1 egg
240g syrup (golden syrup or honey)
240g plain flour
2 tsp ground ginger
1 tsp ground cinnamon
½ tsp bicarbonate of soda
200ml hot water

Caramel Icing

60g butter
90g brown sugar
2 tbsp milk
200g icing sugar
1 tsp vanilla essence

Method

Pre-heat oven to 150° fan. Grease a deep 20cm round cake pan. Line the bottom with a parchment disk.

Cream butter and sugar in a small bowl with electric mixer until light and fluffy. Add egg, beat until combined. Gradually add syrup, beat well. Transfer mixture to large bowl, stir in half the sifted dry ingredients with half the water, then stir in remaining dry ingredients with the rest of the water: stir until smooth. Pour into prepared cake pan, bake for about 1 hour. Stand 5 minutes before turning onto wire rack to cool: remove parchment. Top cold cake with icing. Sprinkle with a little extra cinnamon.

Caramel icing

Combine butter and brown sugar in saucepan, stir constantly over heat without boiling until butter is melted and sugar dissolved. Add milk, stir further 2 minutes over heat. Transfer mixture to small bowl, gradually beat in sifted icing sugar and essence. Leave to cool in fridge for a few minutes before putting the icing on the cake.