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Ginger Cake



Ingredients

4oz. fresh ginger
7oz. sugar
12oz. molasses
8fl oz. vegetable oil
½ tsp. ground cloves
1tsp. cinnamon
12oz. flour
½ tsp. ground pepper
8fl oz. water
2tsp. baking soda
2 eggs

Preparation

1. Preheat the oven to 180°C.
2. Line a 9 1/2 inch springform pan with a circle of parchment paper
3. Peel and grate the ginger
4. Combine the sugar, molasses and oil
5. In a separate bowl sift the cinnamon, flour, black pepper and cloves
6. In a saucepan bring the water to boil and add the baking soda
7. Mix the hot water with the sugar mixture and stir in the ginger
8. Slowly whisk in the dry ingredients and add the eggs
9. Pour the batter into the prepared springform pan and bake for an hour, until the top of the cake springs back lightly when pressed or a toothpick inserted into the center comes out clean
10. Cool the cake for at least 30 minutes, then remove it from the cake tin.
11. Cut into slices and serve :)

Cooks Note