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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
