Posted on 1 May 2016

by Liz Robb

Iced Ginger Cake with Stem Ginger

Ingredients

280g plain flour
1 level teaspoon of bicarbonate of soda
2 teaspoons of ground ginger
Half a teaspoon of allspice
Half a teaspoon of cinnamon
2 small pieces of stem ginger [about 15g each]
120g butter
1 tablespoon of ginger syrup [from the stem ginger jar]
320g golden syrup
120g black treacle
125ml cold water
2 eggs
For the icing:
115g icing sugar
1 level teaspoon of ground ginger
About 3 teaspoons of cold water
A piece of stem ginger

Preparation

1. 1. Preheat the oven to 180 degrees, 160 degrees fan oven. 2. Lightly grease a baking tin, about 22cm square, then line the bottom with baking parchment.
2. 3. Sift the flour into a bowl, then add the bicarbonate of soda and the spices and mix together.
3. 4. Cut the butter into pieces and place in a saucepan with the ginger syrup, golden syrup and black treacle. Heat gently, stirring constantly, until the butter has melted and everything is combined. Stir in the water little by little. Turn off the heat.
4. 5. Break the eggs into a small bowl and beat them. Chop the stem ginger into very small pieces.
5. 6. Gradually pour the butter and treacle mixture into a dip in the middle of the flour, stirring constantly until everything is combined. Then add the beaten eggs and mix well. Finally, stir in the chopped stem ginger and pour the cake mixture into the prepared tin, making sure there are no bubbles by knocking it gently on the work surface a few times. Bake in the preheated oven for about 35 minutes, or until the edges are starting to come away from the tin and a skewer comes out clean.
6. 7. Allow the cake to cool in the tin for 10 minutes, then carefully tip it upside down onto a cooling rack and peel off the baking parchment. Allow to cool completely.
7. 8. To make the icing, sift the icing sugar and the ground ginger into a bowl and very gradually stir in cold water until it is the right consistency to spread. Turn the cooled cake back up the right way and spread the icing evenly all over the top.
8. 9. Cut the stem ginger into little pieces and dot them all over the cake, pressing them gently into the icing. Allow the icing to set before cutting into squares. Store in an airtight tin.

Cooks Note

This moist cake is extremely gingery, quick and easy to make, and smells wonderful in the kitchen while it’s baking! It makes a fabulous comforting pudding, served with a scoop of vanilla ice cream or a puddle of vanilla custard, or why not treat yourself to a slice with a cup of tea.

It’s best to bake it the day before you want to serve it, to allow it to develop maximum stickiness!

Can be cut into 20 squares.