

Zingerbread recipe



Ingredients:

300g plain flour
250g brown sugar
1 tsp salt
2tsp cinnamon
1/2 tsp allspice
100g syrup
100g treacle
3tsp fresh ginger finely grated
200g unsalted butter
150 ml ginger beer
200ml buttermilk
2 eggs
1 tsp sodium bicarbonate

Syrup:

30ml rum
finely grated rind of 2 limes
juice 1 lime
30g sugar

Frosting:

500g unsalted butter
500g icing sugar
juice 2 limes

Method:

- Line a 20cm round tin
- Heat the oven to fan 180C
- In a bowl whisk together the flour, sugar, salt and spices.
- In a jug whisk together the eggs, buttermilk and ginger beer.
- Put the syrup, treacle, fresh ginger and butter in a saucepan and over a medium heat melt together. Once this is done take the pan off the heat. Stir the sodium bicarb with a few teaspoons of water and then add it to the syrup mixture.
- Beat the warm mixture into the flour and then add the egg mixture.
- Pour into the cake tin and place in the center of the oven.
- Bake for 70-90mins , until a skewer inserted into the middle of the cake comes out clean.
- After 5 mins take the cake out of the tin and leave to cool on a cooling rack.
- Put the syrup ingredients into a pan and heat until the sugar has dissolved, do not stir.
- Beat the frosting ingredients together until they are light and fluffy.
- Cut the cake in half and brush the syrup onto each half. Then fill with the frosting and cover the cake too if desired.



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