Old Fashioned Ginger Cake

Ingredients

8 oz plain flour

1 tsp mixed spice

2 tsp ground ginger

1 tsp bicarbonate of soda

4 oz butter

2 oz soft brown sugar

2 oz black treacle

6 oz golden syrup

2 eggs, beaten

¼ pint milk

Method

1. Preheat the oven to 150ºC/300 ºF/gas mark 2.
2. Grease and line a 7” square deep cake tin.
3. Sift flour, mixed spice, ginger and bicarbonate of soda into a bowl.
4. Melt butter, sugar, treacle and golden syrup in a pan until melted and dissolved, then cool until lukewarm.
5. Stir melted mixture into dry ingredients with the beaten eggs and milk and beat until smooth.
6. Pour into the tin and bake for 1¼ to 1½ hours.