

Sticky Jamaican Ginger Loaf cake

Ingredients:

- 600g plain flour
- 3 tablespoons ground ginger
- 3 teaspoons cinnamon
- 3 teaspoons nutmeg
- 3 teaspoons bicarb soda
- 300g butter
- 300g golden syrup
- 420g treacle
- 300g brown sugar
- 6 eggs
- 240ml milk
- 150g crystallised ginger

Instructions:

1. Preheat the oven to 180°C.
2. Line three loaf tins with baking paper and spray oil.
3. Chop the crystallised ginger into small pieces and set aside.
4. Sift flour, ginger, cinnamon, nutmeg, and bicarb soda into a bowl, and stir through the pieces of crystallised ginger. Make a well in the middle for the liquid.
5. Put the syrup, treacle, butter, and brown sugar into a small saucepan over a low to medium heat and stir using a wooden spoon or whisk until the ingredients melt together. Remove from the heat.
6. Pour the syrup mix into the well in the dry ingredients and stir from the middle to make a batter.
7. Beat the eggs with the milk and stir into the mix.
8. Evenly pour the mixture into the prepared tins.
9. Bake for 45 minutes, or until a skewer inserted into the middle of the cake comes out clean.
10. Let the cake rest in the tin for 10 minutes, and then lift out to cool on a rack.
11. Allow it to cool completely before slicing.

