



## Festive Gingerbread Loaf Cake

Sarah's servings: 10, Sarah's skill: Medium, Baking time: 50 mins

### Ingredients

#### Cake

125g Butter  
60g Soft dark brown sugar  
100g Golden syrup  
100g Black treacle  
225g Self raising flour  
1 tsp Baking powder  
2 tsp Ground ginger  
2 Pieces stem ginger (chopped)  
2 Large eggs  
150ml Semi skimmed milk

#### Icing

150g Unsalted soft butter  
300g Sieved icing sugar  
2 tsp Ground ginger  
Milk if needed

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### Method

- Pre-heat the oven to 160 degrees centigrade (140 fan).
- Line and grease a 2lb loaf tin.
- In a medium sized pan put the butter, soft dark brown sugar, black treacle and golden syrup. On a medium heat stir until everything is melted and the sugar has dissolved. Set aside to cool for 10-15 minutes.
- In a measuring jug put the milk and eggs and mix together with a fork.
- In a large bowl put the flour, baking powder, ground ginger and stem ginger.
- Then add the sugar mixture and milk mixture to the flour and beat together until you have a smooth batter.
- Pour the batter into the prepared loaf tin.
- Bake for 50 minutes or until a skewer comes out cleanly.
- To make the butter icing put the soft butter, icing sugar and ground ginger in the bowl of a stand mixer. With the whisk attachment mix until light and fluffy.
- You can add a bit of milk if it is not a soft enough consistency to pipe.
- Put the icing into an icing bag with a star nozzle Wilton 1M and pipe from the left to right of the cake until the cake is covered.
- Decorate with mini gingerbread trees, mini gingerbread men and/or some festive sprinkles.