



Ginger & Satsuma Festive Cake

Sarah's servings: 10, Sarah's skill: Medium, Baking time: 30 mins

Ingredients

Cake

185g Butter
90g Soft dark brown sugar
150g Golden syrup
150g Black treacle
335g Self raising flour
1 1/2 tsp Baking powder
3 tsp Ground ginger
2tsp Ground cinnamon
3 Large eggs
225 ml Semi skimmed milk

Icing

400g Soft unsalted butter
800g Sieved icing sugar
5 tsp Ground ginger
1-2 Tbsp Milk (if needed)

Filling

1 Jar Satsuma curd

Decoration

Gingerbread biscuits
Candied satsuma peel

Method

- Pre-heat the oven to 160 degrees centigrade (140 fan).
- Line and grease three 8" round cake tins.
- 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 ground cinnamon
- 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 tins.
- Bake for 30 minutes or until a cake tester comes out clean.
- Leave to cool.
- To make the icing - put the butter, icing sugar and ground ginger in the bowl of a stand mixer with a whisk attachment fitted.
- Whisk until light and fluffy - add milk if necessary to make it easier to pipe/ spread over the cakes.
- Put about 1/4 of the mixture in an icing bag with a round nozzle.
- Place the first cake on the plate or board you wish to display the cake on.
- Spread a small amount (just enough to cover the cake) of icing over the top of the first cake.
- Then pipe a ring around the outside of the cake.
- Spread half of the satsuma curd within the ring of icing then place the second cake on top.
- Repeat as you did with the first cake.
- Place the third cake on top.
- Spread the remaining icing all over the top and then down the sides of the cake with a spatula.
- Decorate with the peel and gingerbread biscuits.