



## Gingerbread Latte Cake

Sarah's servings: 10, Sarah's skill: Easy, Baking time: 45-50 mins

### Ingredients

#### Cake

175g Unsalted butter  
175g Dark brown sugar  
150g Treacle  
200ml Milk (semi-skimmed is fine)  
2 Large Eggs  
250g Plain Flour  
1 1/2 tsp Bicarbonate of soda  
1/2 tsp Mixed spice  
3 tsp Ground ginger  
Pinch of salt

#### Icing

150g Soft unsalted butter  
300g Icing sugar  
3-4 tsp Strong Coffee  
Ground Cinnamon for decoration

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### Method

- Preheat oven to 180 degrees centigrade (160 fan) gas mark 4
- Line and grease a 2lb loaf tin
- Melt the butter, sugar and treacle in a pan on a medium heat until the sugar has melted. Set aside to cool.
- Put the flour, bicarbonate of soda, ginger, mixed spice and salt in a large bowl.
- Pour in the cooled sugar mixture and the milk and egg and beat with a spatula or spoon until everything is combined and the mixture is smooth.
- Pour into the prepared tin and bake for 45-50 minutes or until a skewer comes out clean. IMPORTANT: Do not open the oven door before 40 minutes or the cake will sink!!!!
- To make the icing sieve the icing sugar into the bowl of a stand mixer then add the soft butter and whisk until smooth and light and fluffy. Add the cold coffee a teaspoon at a time until it is soft enough to pipe.
- Using a Wilton 2A piping nozzle pipe in rows all over the top of the cake and finally sprinkle with a bit of cinnamon for decoration.