



Golden Syrup Loaf Cake

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 60 mins

Ingredients

125g Butter
60g Golden Caster Sugar
60g Soft Brown Sugar
200g Golden Syrup
225g Self Raising Flour
1 Large Egg
150ml Milk
2 Tbsp Golden Syrup (for glazing)

Method

- Pre-heat the oven to 160 degrees centigrade (140 fan) Gas mark 3.
- Line and grease a 2lb loaf tin.
- In a medium sized pan put the butter, golden caster sugar, soft brown sugar 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 egg and mix together with a fork.
- In a large bowl weigh the flour then add the sugar mixture and milk mixture and beat together until you have a smooth batter.
- Pour the batter into the prepared loaf tin.
- Bake for 60 minutes or until a cake tester comes out clean.
- Take 2 Tbsp of golden syrup and brush on the top of the cake and then leave to cool.