



Sticky Pear, Date & Ginger Cake

Sarah's servings: 8-10, Sarah's skill: Easy, Baking time: 50 minutes

Ingredients

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
100g Chopped dates
2 Dessert pears
30g Chopped walnuts
2 Tbsp Golden syrup for glazing

Method

- Pre-heat the oven to 160 degrees centigrade (140 fan).
- Line and grease a deep 8" round 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.
- Chop the dates and pour just enough boiling water over them to cover them. Leave to soften.
- Peel and chop the pears into small chunks.
- 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.
- Drain the dates and add to the batter with the chopped pears, then mix.
- Pour the batter into the prepared tin and sprinkle with the chopped walnuts.
- Bake for 50 minutes or until a cake tester comes out clean.
- Take 2 Tbsp of golden syrup and brush on the top of the hot cake and then leave to cool.