



Rhubarb & Ginger Traybake

Sarah's Servings: 12 Sarah's skill: Easy Baking time: 35 mins

Ingredients

125g Butter
60g Soft dark brown sugar
100g Golden syrup
100g Black treacle
150ml Semi skimmed milk
2 Large eggs
225g Self raising flour
1 tsp Baking powder
2 tsp Ground ginger
2 Pieces stem ginger (chopped)
300g Chopped Rhubarb

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan).
- Line and grease a 9" x 9" (23cm x 23cm) square tin.
- In a medium sized pan put the butter, soft dark brown sugar, golden syrup and black treacle.
- 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.
- Chop the rhubarb into 1cm pieces and add to bowl and mix until incorporated.
- Pour the batter into the prepared tin.
- Bake for 35 minutes or until a cake tester comes out clean.