

Ginger Parkin Cake

Restaurant Millstone at Mellor

- Ingredients**
- 900g self raising flour
 - 675g oats
 - 1575g golden syrup
 - 450g black treacle
 - 900g butter
 - 900g light brown sugar
 - 1 tsp salt
 - 18 tsp ground ginger
 - 4 ½ tsp ground nutmeg
 - 4 ½ tsp ground mixed spice
 - 9 eggs
 - 18 tbsp milk

- Method**
1. In a large bowl mix flour, salt, ginger, nutmeg, ground spice and oats.
 2. In a pan heat up syrup, treacle, butter and sugar until it comes to boil and butter has melted, then mix into dry mixture.
 3. Add eggs and milk, mix really well.
 4. Place in a lined baking tray and cook at 180c for 1-1 ½ hours until firm on top.
 5. Serve warm or cold with ice-cream.

This ginger parkin recipe is a traditional bonfire night treat. Make it up a couple of days in advance so that it becomes sticky and moist.



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