

## 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.**

