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.