GINGER LOAF CAKE

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Brimming with sweetness and spice, this tantalising teatime treat is the perfect sticky slice to accompany your cuppa. A delicious yet simple recipe, set to become a family favourite!

Prep time 20 minutes | Cook time 50 minutes | Serves 10

INGREDIENTS FOR THE CAKE

175g unsalted butter, diced, plus extra for greasing
175g light muscovado sugar
200ml whole milk
1½ tsp bicarbonate of soda

250g plain flour
175g black treacle
2 large Stonegate Estate Organic eggs, beaten
2 tsp ground ginger
½ tsp mixed spice

METHOD

Preheat the oven to 180°C/fan 160°C/gas 4

Grease and line a 1.5kg loaf tin.

Melt together the butter, sugar, and treacle, stirring until the sugar has completely dissolved.

Remove from the heat and stir in the milk. Set aside to cool until lukewarm, then beat in the eggs.

Sift all the ingredients into a large bowl, including the flour, bicarbonate of soda, spices and a pinch of salt, then make a well in the centre. Pour in the milk mixture and stir to make a silky, smooth batter.
Give the bowl a sharp tap on a work surface to get rid of any air bubbles.

Pour the mix into the greased tin and bake for 45-50 minutes until the skewer comes out clean.

Try not to open the oven door, to avoid your cake sinking!

Once baked, leave the cake to cool in its tin. When cooled, turn out and wrap in baking paper, then cling film.

You can eat your cake straight away, but it'll also keep for up to 1 week, if wrapped properly - the flavours will only improve!

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