



Royal  
Botanic Garden  
Edinburgh

## Botanic Cottage Community Cook Club 30<sup>th</sup> November 2020

### Gingerbread sponge cake



This is almost worth making just for how good it makes your kitchen smell. Almost. Happily, it tastes amazing too. For an extra treat have it warm with custard. I like mine mid-afternoon after a chilly walk with a huge mug of tea. This is quite a liquid batter so don't be alarmed - but do remember the baking paper in your tin.

#### Ingredients

200g self-raising flour  
150g soft dark brown sugar  
60g cold butter  
1 tsp ground ginger  
½ tsp ground nutmeg (optional)  
1 tsp bicarbonate of soda  
1 egg  
2 tablespoons golden syrup  
250ml hot water

100-150g icing sugar (optional)

You will need a large mixing bowl and a spoon, measuring scales and a baking tin lined with baking paper (mine is 24x 24cm but use what you have)

Makes approximately 16 pieces

## Method

1. Preheat the oven to 180 degrees and line your tin with baking paper.
2. Measure the flour into your mixing bowl, then add the bicarbonate of soda, ground ginger and ground nutmeg if using. Mix.
3. Cut the butter into small cubes and add to the flour. Using your fingertips rub the butter into the flour until it looks like rough breadcrumbs.
4. Break the egg into the bowl and add the golden syrup.
5. Pour the hot water into the bowl and mix well. The batter will be very liquid.
6. Transfer to the oven and cook for 30 minutes. The cake should bounce back and a skewer test should show no wet batter. If it does give it another 5 minutes.
7. Cool in the tin for ten minutes before turning out on to a cooling rack (if you have one).
8. If you want to ice it then mix the icing sugar with one teaspoon of hot water at a time until a paste forms. 100g will give you a thin coating (as in my picture), use more icing sugar for a thicker layer.

*Cook's tip*- this cake will freeze well (un-iced) so for a smaller household, why not keep some in the freezer til nearer Christmas? Wrap in clingfilm and then a layer of foil to freeze, and then defrost for 3-4 hours at room temperature.