

## ■ Section I - Cooking Recipe - Soft Gingerbread Cake

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### Ingredients:

#### For the cake

- 250g Caster Sugar
- 210g Plain Flour
- 180g Natural Yoghurt or sour cream
- 100g Butter
- 3tbsps Black Treacle or molasses
- 2 Eggs
- 2tsps Ground Ginger
- 1tsp Ground Cinnamon
- 1tsp Ground Cloves
- 1 ¼ tsp Bicarbonate of Soda

#### For the frosting

- 200g Icing Sugar
- 1 Lemon

#### Also need

- A 20cm cake tin

### Instructions:

1. Start off by preheating the oven to 175 degrees Celsius, then cream together the butter, sugar and treacle. Add in the eggs, one at a time, and mix well. Once these are mixed together, add in the yoghurt and finally add in the rest of the dry ingredients – the flour, ginger, cinnamon, cloves and the bicarbonate of soda – and mix together well.
2. Grease a 20cm cake tin and transfer the batter into the tin. Place the tin into the preheated oven and bake for 50-60 minutes, depending on how effective your oven is. Test after about 50 minutes with a fork or skewer to see if it comes out clean. Once the cake is done, remove from the oven and allow to cool.
3. While the cake is baking, zest the lemon, being sure not to grate away the white pith and then place the icing sugar into a large bowl. Add in the zest and the lemon juice. Mix together to form a thick paste.
4. When the cake has fully cooled, spread the frosting over the top of the cake going right up to the edge of the cake so it just starts to drip over the edge. Allow the frosting to set and then enjoy!

