Sticky Low Protein Ginger Cake



Ingredients

Cake

225g Loprofin Mix

½ teaspoon salt

75g soft brown sugar

1 tablespoon ground ginger

¼ teaspoon bicarbonate of soda

¼ teaspoon Loprofin Egg Replacer

50g margarine

50g butter

2 tablespoons black treacle

125ml water

Syrup

100ml water

100g sugar

2cm root ginger – chopped

Method

1. Heat oven to 180°C.
2. Combine the dry ingredients in a large bowl.
3. Place the margarine, butter and treacle in a pan over a moderate/low heat, stir occasionally until melted, stir in 125ml water.
4. Using a wooden spoon, beat together the melted mixture and dry ingredients into a smooth batter. If the batter is too stiff add a little extra water.
5. Pour the batter in to a shallow square tin, greased and lined with baking parchment.
6. Bake in a preheated oven for approximately 30 minutes until well risen and firm to the touch.
7. Cool on a wire rack.
8. To make the syrup – add the water, sugar and ginger to a pot and bring to the boil. Simmer for 10 minutes. Use a sieve to pour over the syrup over the ginger cake.