

Bonfire night parkin

Ingredients

Serves 8-10

85g soft butter
85g soft brown sugar
75g golden syrup
2 tbsp. black treacle
200ml boiling water
1 tsp baking powder
1 tsp bicarbonate of soda
Pinch of salt
250g plain flour
1 tsp ground ginger, ½ tsp cinnamon & ½ tsp mixed
spice

Equipment

Weighing scales
Mixing bowl
Mixing spoon
Measuring spoons
Measuring jug
Greaseproof paper
Deep 22cm square tin

Method

1. Cream the butter and sugar together until smooth and creamy.
2. Add the golden syrup and the treacle and mix well until fully combined.
3. Then add half the boiling water (100ml) and mix until it is incorporated. Then, add all the dry ingredients and fold them carefully. Use the figure of 8 mixing technique to combine the wet and dry ingredients until smooth with no lumps.
4. Then, finally, add the remaining 100ml of boiling water and mix one more time.
5. Line the square tray with greaseproof paper and bake at 180°C for 30 minutes (Pop a skewer or a knife through the thickest part of the cake and if it comes out clean or with some crumbs your cake is ready to come out).
6. The cake will last for around a week in an airtight container.