

A Taste of **ANGUS**

RECIPE 28

Spiced cranberry
gingerbread cake



Serves 8



Spiced cranberry gingerbread cake

Ingredients

5oz dark brown soft sugar
1 cup of milk
4oz margarine
1tblsp syrup
1tblsp treacle
1tsp bicarbonate of soda
2tsp ginger
8oz plain flour
8oz dried fruit (cranberries or sultanas)
2tblsp chopped crystallised or stem ginger in syrup
2 beaten eggs

Method

1. Melt the dark brown soft sugar, cup of milk, margarine, syrup and treacle gently in a pan.
2. Mix bicarbonate of soda, ginger and plain flour in a bowl.
3. Combine all the ingredients in the bowl with the flour mix including the dried fruit, chopped crystallised or stem ginger in syrup and 2 beaten eggs.
4. Put mixture into a loose bottomed, lined cake tin and bake at 150c degrees for 1 ½ hours or until a skewer comes out of the cake clean.

Serving suggestion

Halved the cake and spread with a butter cream filling with added chopped ginger and cranberries. Sprinkle the top of the cake with sieved icing sugar.



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A TASTE OF ANGUS



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