

Jamaican Ginger cake

This is always a favourite in our house, and if you really love ginger you can ramp it up or tone it down. The original recipe calls for stem ginger but I can't find any so I use crystalized ginger and soak it in boiling water to soften for an hour or so. This is from Jamie Oliver's Comfort Food.

Cake

80g soft brown sugar

100g golden syrup

100g black treacle or molasses

75ml spiced rum

150ml skimmed milk

1 large thumb sized piece of ginger

4 balls of stem ginger or chopped crystalized ginger

115g unsalted butter

225g self-raising flour

1 tsp bicarb

1tsp ground cinnamon

1tsp ground ginger

Icing

100g icing sugar

Orange juice

Place a medium pan on a low heat and add the sugar, golden syrup, treacle, rum and milk. Cook for a few minutes to dissolve the sugar then increase to a medium heat and bring to the boil, then remove. Peel the fresh ginger then finely grate into the mixture along with half of the stem ginger. Stir then leave to cool completely.

Meanwhile, heat the oven to 170 C, grease and line a 1.5 litre loaf tin and line with greaseproof paper. Put the flour, bicarb, cinnamon and ground ginger into a food processor, pulse and add the butter then pulse to fine crumbs.

Once the syrup mixture has cooled, beat in the flour mixture. Crack in the egg and beat until you have a smooth runny batter, then pour into the prepared tin and bake for around 50 minutes, or until evenly coloured and just cooked through – you want it to be still a bit sticky in the middle. Leave to cool in the tin for a while then turn out onto a rack to cool completely. Sift the icing sugar into a bowl and add just enough orange juice to make a thick but spoon-able icing. Matchstick the remaining ginger and sprinkle down the centre of the cake and let the icing set before serving.