



# Hayling Island Horticultural Society

## SUMMER SHOW 2020

### GINGER TRAYBAKE - (MEN ONLY)

#### Ingredients

- 225g (8oz) butter - softened
- 175g (6oz) light muscovado sugar
- 200g (7oz) black treacle
- 300g (11oz) self-raising flour
- 2 level teaspoons baking powder
- 1 level teaspoon ground mixed spice
- 1 level teaspoon ground allspice
- 4 large eggs
- 4 tablespoons milk
- 3 bulbs of stem ginger from a jar- finely chopped

#### Icing

- 75g (3oz) icing sugar
- 3 tablespoons stem ginger syrup from the jar

#### Decoration

- 3 finely chopped bulbs of stem ginger

#### METHOD

Preheat the oven to 180c/fan160c/350F/gas4

Grease a 30 x 23cm (12"x9") traybake and line the base with baking parchment.

Put all the ingredients (except icing) into a large bowl and beat well until blended. Turn into the prepared tin. Level the top gently with the back of the spatula.

Bake in the preheated oven for 35-40 minutes, or until the cake has shrunk from the sides of the tin and springs back when pressed in the centre with your fingertips. Leave to cool in the tin for 5 minutes then turn out, peel off the parchment and finish cooling on a wire rack.

To make the icing, sift the icing sugar into a bowl, add the ginger syrup and mix until the icing is smooth and has a spreading consistency. Pour the icing over the cake, spread it gently to the edges with a small palette knife and sprinkle with the chopped stem ginger to decorate. Allow the icing to set before slicing the traybake into pieces.

