



HIHS SUMMER SHOW 2018

GINGER AND CHOCOLATE CAKE

Ingredients

50g (2oz) cocoa powder
4 tablespoons milk
200g (7oz) butter, softened
3 eggs
175g (6oz) self-raising flour
1 teaspoon baking powder

1 teaspoon ground ginger
250g (9oz) caster sugar
2 pieces of stem ginger, finely chopped

For the filling and topping

225g (8oz) icing sugar
115g (4oz) butter, softened
2 tablespoons stem ginger syrup
1 tablespoon milk

To decorate

2 pieces of stem ginger, finely shredded

METHOD

Grease and line two sandwich tins (20cm) (8"). Preheat oven to 180c/160fan/350f/gas 4.

Put the cocoa powder into a large heatproof bowl. Stir in 6 tablespoons of boiling water, and then add the milk. Mix to make a smooth paste.

Add the remaining cake ingredients and combine using an electric hand whisk for 1-2 minutes only (or 3 minutes with a wooden spoon); do not over-mix, or the cake may not rise.

Divide the cake mixture equally between the prepared tins and level the tops. Bake for 25-30 minutes or until the cakes shrink away from the sides of the tins and spring back when lightly pressed in the centre. Let the cakes cool for a few minutes in their tins, then turn them out and peel off the paper. Turn the cakes the right way up and leave to cool on a wire rack.

Make the filling and topping

Sift the icing sugar into a large bowl. Add the butter, stem ginger syrup and milk and beat together using an electric hand whisk (or wooden spoon) until well blended.

Transfer one of the cakes to a serving plate and spread half the icing over the top. Place the second cake over the filling and cover the top with the remaining icing. Decorate the edge of the cake with the finely shredded stem ginger.