

Sticky golden syrup and ginger cakes

½ cup (125g) butter
½ cup (100g) Dark Brown Sugar, firmly packed
½ cup (185g) golden syrup
1¼ cups (190g) plain flour
1 tsp ground ginger
1 tsp bicarbonate of soda
1 egg, lightly beaten
2/3 cup (160ml) milk

Method:

1. Preheat oven to 170°C conventional (150°C fan forced). Grease and line bases of 15 x ½ cup (125ml) mini loaf pans OR a cupcake pan.
2. Place butter, dark brown sugar and golden syrup in a saucepan over medium heat. Bring to the boil, stirring occasionally. Reduce heat to low and simmer for 2 mins. Remove from heat and cool.
3. Sift flour, ginger and bicarbonate of soda into a large bowl. Make a well in the centre of dry ingredients and stir egg, milk and cooled treacle beat with hand held mixer until well combined.
4. Bake for 20-25 mins or until a skewer inserted into the centre comes out clean. Allow the cakes to stand for 10 mins before turning out onto a wire rack.
4. When cakes are cool ice with lemon icing.