

## Ingredients

- 125g butter (or dairy-free alternative), plus extra for greasing
- 150g golden syrup
- 100g black treacle
- 250g plain flour
- 1 1/2 tsp bicarbonate of soda
- 2 1/2 tsp ground ginger
- 100ml milk (or soya milk)
- 3 medium eggs, beaten

### For the icing

- 100g icing sugar
- small piece fresh root ginger, peeled and grated

## Method

1. Heat the oven to 180C/ 160C fan. Grease and line a 900g (2lb) loaf tin with baking paper.
2. Measure the butter, golden syrup and treacle into a saucepan and heat over a low heat until melted. Allow to cool. In a bowl, mix together the flour, bicarbonate of soda and ground ginger. Stir the treacle mixture, beaten eggs and milk into the flour mixture. Pour into the loaf tin and bake for 45 minutes or until cooked. Allow to cool for 10 minutes in the tin, then turn out onto a cooling rack or plate.
3. For the icing, in a small bowl, combine 1 1/2 - 2 tbsp water with the icing sugar using a balloon whisk. Add the grated ginger. Pour the icing over the cake.

