

Ginger Slice

Ingredients:

Sovereign AV Cake margarine	0.200
Brown sugar	0.400
Golden syrup	0.300
Black treacle	0.320
Egg	0.200
Flour	1.035
Bicarbonate of soda	0.001
Ground Ginger	0.002
Mixed spice	0.030
Ginger Crush	0.014
Milk	1.140

Method:

- Cream together the SOVEREIGN AV Cake Margarine, Sugar, Syrup and Treacle for 5 minutes on medium speed.
- Add the egg on slow speed over 2 minutes.
- Add the flour, soda and spices on slow speed, scrape down well.
- Add the Ginger Crush and mix, then stream in the milk over 3 minutes and mix until clear.
- Deposit the batter onto a 30 x 18 baking tray.
- Bake at 180°C/360°F for approximately 45 minutes.
- When cool finish with warmed fondant and Ginger crush mixed together.
- When cool finish with a suitable cream topping.