



# PARKIN CAKE

*Treacle, golden syrup, and a trio of warming ginger adds a flavoursome kick to this classic, autumnal cake from Yorkshire. It's a breeze to bake yet an exquisite, spicy treat to take to any Halloween or Bonfire Night party.*

Prep time 15 minutes | Cook Time 45 minutes | Serves 6

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200g butter, plus extra for greasing	100g fine porridge oats
200g golden syrup	250g self-raising flour
60g treacle	1 tablespoon ground ginger
60g light soft brown sugar, plus extra for sprinkling	1 Clarence Court Braddock White egg
3 pieces candied ginger, finely chopped	Pinch of salt
40ml ginger syrup	3 tablespoons milk

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Preheat the oven to 160°C/140°C (fan), then grease and line a 22cm square cake tin with baking parchment.

Place the butter, syrups, treacle, soft brown sugar and chopped ginger into a large saucepan. Gently heat until the butter has melted, then mix the porridge oats, flour and ground ginger together and stir into the mix.

Into a jug, crack the creamy Braddock White egg and whisk together with the milk. Stir the egg and milk into the dry cake mixture, then pour into the cake tin.

Sprinkle a little brown sugar on top and bake for around 40-45 minutes, or until the cake feels springy to the touch and there is golden crust on top.

Remove from the oven and allow to cool on a rack. Cut the cake into squares and keep it in an airtight container for up to 2 weeks.



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