



PARKIN

A classic autumnal cake with an extra kick of warming ginger. Easy to make and a lovely treat to take to a halloween or bonfire party.

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

Preheat the oven to 160c/320f/gas mark 3. Grease and line a 22cm square cake tin with baking parchment.

Place the butter, the syrups, treacle, soft brown sugar and chopped ginger into a large saucepan. Gently heat together until the butter has melted. Mix the porridge oats, flour and ground ginger together and then stir into the mix. Crack the egg into a jug and whisk with the milk then stir these in too.

When just mixed together pour the cake mix 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 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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