



Moist Ginger Cake

Instructions

Using a beater, blend together all the dry ingredients until well mixed. Stream in eggs on slow speed over 1 minute, then beat for 3 minutes on medium speed.

Add in water and oil and mix for a further 1 minute on slow to medium speed. Add the syrup and mix for a further 2 minutes on slow speed, final scrape down midway.

Deposit and bake at 180c for 25 to 35 minutes depending on the depth / unit size of loaf cake or slab.

This mix is also ideal for muffins. The addition of ginger shavings adds a touch of indulgence and sophistication.

For a darker ginger cake, exchange some of the syrup with treacle to reach your preferred colour.

Ice with Craigmillar Topice for an over-wrapable white fondant finish. Add ginger shavings to the fondant for a luxury finish.

Recipe is adaptable; increase or decrease spices as preferred.

Ingredients

4.5kg Craigmillar Creme Cake Mix (F0766 - 12.5kg)

120g Finlay's Ground Ginger (F2052 - 5kg)

100g Ground Cinnamon (F2049 - 2kg)

1.575kg Whole Eggs (F2500 - 15kg)

1.35kg Vegetable Oil (F0502 - 20lt)

1kg Water

2kg Ragus Golden Syrup (F0101 - 7.26kg)

200g Finlay's Ginger Shavings (F0311 - 10kg) (Optional)