



Ginger cake with lemon curd

This is an incredibly versatile cake. Try it with lemon curd in winter, fresh berries in summer and poached pears or stewed apples in autumn.

Ginger cake with lemon curd

Ingredients

125g fresh ginger
200g golden caster sugar
225ml black treacle or molasses
225ml grapeseed oil or vegetable oil
250ml boiling water
2tsp bicarbonate of soda
300g plain flour
½tsp ground cinnamon
½tsp ground allspice
2 eggs at room temperature

Preparation time: 20 minutes
Cooking time: 60 minutes
Serves: 12-14

Method

Preheat the oven to 150°C. Grease and line the base of a 20cm cake tin.

Peel the ginger and cut into 'coins'. Place in a food processor and chop until very fine. If you don't have a food processor, use a large knife to chop the ginger; it should be very finely chopped, more like a paste.

In a separate bowl combine the caster sugar, black treacle or molasses and oil. Whisk well to combine.

Add the bicarbonate of soda to the boiling water, then add it to the sugar, oil and molasses and mix well. Add the finely chopped ginger and stir to combine.

Sift together the plain flour, cinnamon and allspice and add to the mixture. Stir to combine.

Beat the eggs and add one at a time to the mixture. Pour into the prepared cake tin and bake for approximately 60 minutes, until the top springs back and a skewer inserted into the cake comes out clean. Serve with softly whipped cream and lemon curd.



Lemon curd

This zesty spread tastes amazing with ginger cake, but you could also try it with scones instead of jam.

Lemon curd

Ingredients

5 lemons
195g caster sugar
6 eggs
125g butter, cold and diced

Preparation time: 15 minutes
Cooking time: 10 minutes
Chilling time: 24 hours
Makes: 1 jar

Method

Zest three of the lemons and squeeze the juice from all five. Put the lemon zest and juice, sugar and eggs in a bowl over a saucepan of boiling water.

Cook slowly until the mixture becomes thick and shiny.

Slowly whisk in the butter.

Place in a bowl, cover and cool in the fridge for at least 24 hours.