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.

Recipe adapted from ‘Ready for Dessert’ by David Lebovitz
**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
- 2 tsp bicarbonate of soda
- 300g plain flour
- ½ tsp ground cinnamon
- ½ tsp ground allspice
- 2 eggs at room temperature

**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.

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

**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.

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

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