

Bonfire Parkin with a trio of toppings.

Serves 9

you will need:

- 200g butter, extra for greasing
- 4 tbsp milk
- 250g self raising flour
- 100g oatmeal flour
- 1 large egg
- 200g golden syrup
- 100g treacle
- 100g soft brown sugar
- 1 tbsp ground ginger

Optional toppings:

- Butter cream / Maple syrup / Mini fudge pieces
- Maple syrup / Crystallised stem ginger
- Dulce de leche / Honeycomb pieces

ID: 69979
Studio Blue Chalk
medium plate
RRP: £17.00
Outlet Price: £11.90



Method:

- 1.Heat the oven to 350°F / 180°C / Gas Mark 4. Grease a deep 22cm square cake tin and line with baking paper.
- 2.In a Denby jug or deep bowl, beat the egg and milk together.
- 3.In a separate mixing bowl, add the oatmeal flour, self raising flour and ginger. Pop to one side.
- 4.In a medium pan, melt the golden syrup, treacle, sugar and butter until the sugar is dissolved.
- 5.Take off the hob and add into the large mixing bowl with the flour, stirring to combine. Finally pour in the egg and milk. Ensure everything is well mixed.
- 6.Spoon the parkin mix into the square cake tin and bake for 50 mins to 1 hr. The cake should feel firm with a slight crust to the top.
- 7.Let it cool fully in the tin, before slicing into squares and decorating with your favourite sweet toppings.