

As long as it bakes

Celebrate our **142nd** birthday with
Levi Roots' Jamaican ginger cake



Levi Roots

Method

Preheat the oven to 150°C.

Grease a 20cm ring tin or a 900g loaf tin with butter.

Put the butter, sugar and golden syrup into a pan and heat gently, stirring until melted. Add the milk, pour into a jug and leave to cool for a couple of minutes, then add the egg. Sift the flour, ginger, cinnamon and bicarbonate of soda

Ingredients (serves six):

100g butter, cut into cubes, plus extra for greasing

100g dark soft brown sugar

3 tbsps golden syrup

150ml milk

1 large egg

150g plain flour

2 tsp ground ginger

2 tsp ground cinnamon

1 tsp bicarbonate of soda

75g raisins



into a large bowl. Pour in the wet ingredients and gently mix together. Mix in the raisins.

Pour the cake mixture into the prepared tin and bake for an hour (50 minutes for a ring tin) or until a skewer inserted into the centre of the cake comes out clean.

Turn onto a wire rack and leave to cool.

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