



# GINGERBREAD CAKE

[https://www.mainland.co.nz/recipe/Gingerbread\\_Cake.html](https://www.mainland.co.nz/recipe/Gingerbread_Cake.html)



**PREP TIME**  
**20 MINS**

**COOKING TIME**  
**1HR 30MINS**

**MAKES**  
**1 LOAF**

A simple, delicious classic. Easy to make, bake, and then devour with our very own Mainland Buttersoft spread on top.

## Ingredients

- 2 cups flour
- 1 cup brown sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 ½ tablespoons ground ginger
- ½ teaspoon mixed spice
- 1 teaspoon ground cinnamon
- 1 1/3 cups golden syrup
- 230 grams Mainland Butter, cut into cubes
- 2 free-range eggs, lightly beaten
- 250ml milk

## Method

1. Preheat your oven to 150°C.
2. Grease and line a large loaf tin with baking paper.
3. In a large bowl, sift the flour, brown sugar, baking soda, baking powder, ginger, mixed spice and cinnamon.
4. Place the golden syrup and butter in a small saucepan. Melt over a low heat, stirring to combine. Add the golden syrup mixture to the sifted ingredients, followed by the eggs and milk. Whisk to combine, then pour into the lined loaf tin.
5. Bake for 1 hour and 30 minutes, or until a skewer comes out clean. Remove from the oven and leave to cool in the tin for 30 minutes before turning out.