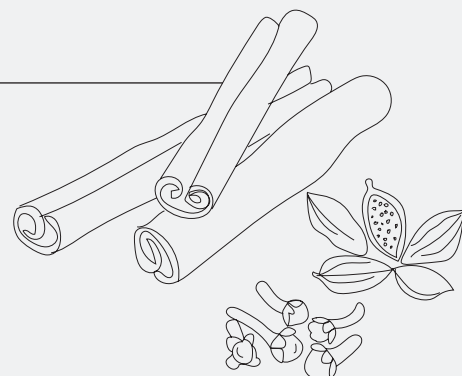


# GINGER CAKE WITH BROWN SUGAR CREAM CHEESE FROSTING



## Ingredients

### Serves 8

- 100g Demerara sugar
- 3 eggs
- 150g golden syrup
- 150ml light olive or vegetable oil
- 50ml full cream milk
- 60g fresh ginger, grated
- 250g self raising flour
- 1 tbsp ground ginger
- 2 tsp ground cinnamon
- 1 tsp freshly ground cloves
- 1 tsp freshly ground cardamom

### Brown sugar cream cheese frosting

- 125g unsalted butter, softened
- 250g full fat cream cheese, room temperature
- 100g brown sugar
- 2 tbsp icing sugar, sifted
- Zest of a lemon
- Roughly chopped pistachios, to serve

## Method

Preheat oven to 180C. Grease and line a round 21cm cake tin.

Whisk the sugar and eggs until pale and well incorporated. Pour in the golden syrup, oil, milk and ginger and continue to whisk until smooth. Gently whisk in the remaining dry ingredients until just incorporated. Pour into the prepared tin and bake in the oven for 45-50 minutes or until a skewer comes out clean when inserted. A few crumbs on the skewer are fine too. Allow to cool for ten minutes in the tin then transfer to a wire rack to finish cooling.

Make the frosting by beating the butter and cream cheese together in a bowl of a stand mixer fitted with

a whisk attachment until smooth. Add in both the sugars and continue to whisk on a medium setting until all combined and light, around 3 minutes. I don't like my frosting super sweet, but if you want it a little sweeter, simply add some more icing sugar until it is to your liking. Fold through the lemon zest and spread the frosting onto the cooled cake. Top with pistachios and serve.

