

Spiced Treacle Gingerbread with a Marmalade Glaze



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This recipe appeared in Joan Bishop's A Southern Kitchen column in the Otago Daily Times newspaper August 2014. Joan baked it in a ring tin, we also think this would make a wonderful gift made using mini loaf tins and accompanied by a packet of tea. We love the intense ginger flavour in this loaf, the inclusion of yoghurt makes it very moist and a lovely dessert choice also.



Ingredients:

200 gms self-raising flour
½ teaspoon baking soda
4 tsps ground ginger
¼ teaspoon each of ground cloves and ground nutmeg
¼ cup chopped crystallised ginger (60 gms)
80 gms butter, cut into chunks and softened
100gms dark cane sugar
¼ cup of treacle
2 large eggs
2/3 cup of plain yoghurt
¼ cup of marmalade***

Glaze:

1 ½ tbsp marmalade***
2 tbsp lemon juice

****Joan's marmalade recommendation: Choose a fairly tart marmalade with thin slivers of citrus rather than chunks. This gives the citrus elements in the cake and the glaze some subtlety. On her recommendation we used Rose's English Breakfast marmalade.*

Method:

1. Line the base of a 20 cm ring tin (or loaf tin) with non-stick baking paper and lightly oil the sides. Preheat the oven to 180 degrees celcius.
2. Sift flour, baking soda, ground ginger, cloves and nutmeg into a medium-sized bowl. Stir in the crystallised ginger and set aside.
3. Beat together the butter, sugar and treacle until thick and creamy. Add the eggs and beat well. Mix in the yoghurt and the marmalade. The mixture may curdle but this does not matter. It will smooth out when you add the flour.
4. Make a well in the dry ingredients and add the liquid mixture and stir briefly to combine. Do not over-mix. Tip into the prepared cake tin and smooth the top.
5. Bake at 180 degrees for 35-40 minutes until golden brown and springy to the touch or until a skewer poked in the middle comes out clean. Do not overcook.
6. While the cake is cooking make the glaze. Combine the marmalade and the lemon juice in a small pot and heat until hot and the marmalade is runny. Stir to combine.

7. Remove the cake from the oven and using a pastry brush paint the hot glaze liberally over the top of the hot cake.
8. Cool the cake completely in the tin before turning out. As the top of the cake is sticky with the glaze, cover it with cling film, invert it onto a plate, remove the baking paper and turn right side up. Remove the cling film.
9. The cake will keep well for five days in an airtight container and up to 8 or 9 days in the fridge.

Cuts into 16 slices.

Wishing you Happy Tea Times and Marvellous Gingerbread Moments - from the Stir Tea Team.