



### New Years Resolution – Let's get BAKING ! by Sian Hindle

Let's all try and find some time in the new year to dust off our whisks and spatulas and try out some new recipes at home. All too often, it's easy to fall into a routine of always cooking the same thing, so whether its sweet or savoury, look up some new recipes and give it a go.

#### Iced Ginger Cake

175g Butter  
150g Dark Brown Sugar  
3tbsp Black Treacle  
150ml Milk  
2 Preserved Ginger Balls in Syrup,  
drained and grated  
225g Plain Flour  
1 ½ tsp Ground Ginger  
1 ½ tsp Ground Cinnamon  
1 ½ tsp Bicarbonate of Soda  
2 Eggs, beaten  
To decorate  
500g Icing Sugar  
150g Unsalted Butter  
1 Preserved Ginger Ball in Syrup, drained and grated  
2tbsp Ginger Syrup



- 1 Grease and line an 20cm (8") round tin with baking parchment.
- 2 Place the butter, sugar and treacle into a large pan with the milk and grated ginger.
- 3 Heat gently until melted, stirring well to mix.
- 4 Sift the flour, spices, and bicarb together over the mixture, then add the eggs and quickly mix together.
- 5 Pour the mixture into the tin. Bake at 180°C/ Gas 6 for 3 for 30 minutes.
- 6 Remove from the oven, leave to stand in the tin for a few minutes, then remove and cool on a wire rack.
- 7 For the icing, cream the icing sugar with the butter and the grated ginger and syrup. Add a touch of food colouring if desired. I like pale pink ginger buttercream.
- 8 Spread the buttercream over the top and sides of the cake.
- 9 Decorate with more grated ginger, or icing flowers.



### Blackberry & Cinnamon Cake

140g Unsalted Butter  
140g Caster Sugar  
140g Ground Almonds  
140g SR Flour  
1 Egg  
1tsp Ground Cinnamon  
2tsp Vanilla Extract  
225 Blackberries

Icing Sugar to dust

- 1 Preheat the oven to 180°C Fan. Grease and line a 23cm springform tin.
- 2 Place the butter, sugar, almonds, flour, egg, cinnamon and vanilla into a mixing bowl and beat well.
- 3 Spread half the mixture into the tin and flatten lightly with the back of a spoon.
- 4 Sprinkle the blackberries over, then top with the remaining cake mixture to cover most of the blackberries.
- 5 Place the tin on a baking sheet in the oven and bake for @ 1 hour until golden and risen.
- 6 Leave to cool in the tin. Decorate with a generous dusting of icing sugar and a little cinnamon.

If you prefer, you can use raspberries instead of blackberries. This mixture is quite dry, compared to a Victoria sponge mixture, don't worry, that's the way it should be.



### Chocolate Brownies

250g Unsalted Butter  
100g Plain Flour  
350g Dark Chocolate  
3 Eggs  
250g Dark Muscovado Sugar  
1tsp Baking Powder  
Pinch salt

- 1 Preheat the oven to 170°C/ Gas 3. Grease a 23cm square tin, line with baking parchment.
- 2 Melt the butter and chocolate together in the microwave.
- 3 Whisk the eggs together and slowly add the sugar. Beat in the melted chocolate and butter mixture. Gently sift in the flour, baking powder and salt.
- 4 Pour the mixture into the tin.
- 5 Bake in the oven for 30 – 40 minutes, until the surface is set.
- 6 Remove from the oven and cool slightly in the tin. Place onto a wire rack and leave to cool.
- 7 Cut the cakes into squares and store in the fridge.



A quick blast in the microwave will enhance the brownies to their full chocolateyness !

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