



Apple, Date & Ginger Traybake Cake

Sarah's servings: 16, Sarah's skill: Easy, Baking time: 45 mins

Ingredients

125g unsalted butter
60g soft light brown sugar
200g golden syrup
100g chopped dates
3 eating apples
2 large eggs
150ml milk
225g self raising flour
1 tsp baking powder
2 tsp ground ginger
2 pieces stem ginger, finely chopped
30g hazelnuts, roughly chopped
2 tbsp stem ginger syrup

Method

1. Pre-heat the oven to 160°C (140°C fan).
2. Line and grease a 23cm x 23cm square tin.
3. In a medium sized pan put the butter, sugar and golden syrup.
4. On a medium heat stir until everything is melted and the sugar has dissolved. Set aside to cool for 10-15 minutes.
5. Chop the dates and pour just enough boiling water over them to cover them.
6. Leave to soften.
7. Peel and chop the apples into ½cm chunks.
8. In a measuring jug put the milk and eggs and mix together with a fork.
9. In a large bowl put the flour, baking powder, ground ginger and stem ginger.
10. Then add the sugar mixture and milk mixture to the flour and beat together until you have a smooth batter.
11. Drain the dates and add to the batter with the chopped apples, then mix.
12. Pour the batter into the prepared tin and sprinkle with the chopped hazelnuts.
13. Bake for 45 minutes or until a cake tester comes out clean.
14. Brush the stem ginger syrup on the top of the hot cake and then leave to cool.