Gingerbread Cake

Serves 10-12

INGREDIENTS

CAKE
250g unsalted softened **butter**
250g caster sugar
250g plain **flour**
2 ½ tsp baking powder
2 tbsp **milk**
1 tsp ground ginger
1 tsp ground cardamom
4 large **eggs**

ICING
250g salted softened **butter**
500g icing sugar
4 tbsp **milk**
8-10 big gingerbread **biscuits**
8-10 small gingerbread **biscuits**

ALLERGENS HIGHLIGHTED IN BOLD

PREPARATION

Preheat the oven to 160° C CircoTherm®. Grease and line 4 x 8 inch round cake tins.

Mix in all the ingredients in a large bowl or a stand mixer and whisk it for 2 minutes until smooth and creamy. Divide the mix into the 4 prepared tins and bake for 20-25 minutes until done. Leave it aside to cool completely.

In a bowl whisk the butter for 2 minutes until pale and then add the icing sugar. Mix it well then add the milk and whisk for 2-4 minutes until smooth and creamy.

Now break up the large gingerbread biscuits with a rolling pin and add the crumbs to the icing (leaving a handful aside) and whisk until combined.

Place one cake on the cake board and put 1/5th of the icing and spread it evenly. Now place the second layer on top of this and repeat till you have used all the layers of cake. Cover the cake with the left over icing all over and smoothen it out with a cake knife.

Stick the small ginger bread biscuits all around the cake and put the handful of biscuit crumbs on top and finish with a couple of gingerbread biscuits.