



COOKING PASSION SINCE 1877

Gingerbread Bundt Cake with Salted Caramel



Serves: 10-12

INGREDIENTS

Cake:

100 g plain **flour**
2 ½ tsp ground ginger
2 ½ tsp cinnamon
½ tsp ground cloves
½ tsp allspice
½ tsp mixed spice
½ tsp salt
¼ tsp bicarbonate of soda
1 tsp baking powder
170 g unsalted **butter**, softened
320 g light brown sugar
2 large **eggs**, room temperature
230 ml water
170 g treacle

Salted caramel:

400 g granulated sugar
180 g unsalted **butter** cut into small chunks
250 ml **double cream**
¾ tsp salt

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

Preheat the oven to CircoTherm 165C. Lightly grease a 10-to-12-cup (30cm diameter) bundt tin. We find it's best to use a cake release spray that has added flour. Spray all over the inside of the pan, then use a brush to get into the edges.

In a large bowl whisk together the flour, ginger, cinnamon, cloves, allspice, mixed spice, salt, baking soda, and baking powder. This is your dry mix.

In a separate bowl, beat together the butter and sugar until fluffy (you can do this with a wooden spoon or in a stand mixer).

Add the eggs one at a time, mixing well after each addition.

Add half the dry mixture and mix, then add half the water and mix again. Repeat with the rest of the flour and water and mix until smooth. Stir in the treacle.

Pour the batter into the prepared pan, smoothing the top. Bake the cake for 45-55 minutes, or until a skewer inserted into the cake comes out clean.

Remove the cake from the oven, cool it in the pan for 10 minutes, then turn it out onto a rack.

To make the caramel - Place the sugar in a large heavy-bottomed pan over a medium heat. Once the edges of the sugar start to turn to liquid, stir with a heat resistant rubber spatula. Keep stirring every few seconds.

The sugar will initially go very lumpy, then will turn to a golden liquid. Continue to heat whilst stirring until all the sugar has melted. Once all the sugar has melted, very carefully (it will bubble up) add the butter to the pan, a few chunks at a time.

Stir the butter in until melted. The mixture may separate a little, but don't worry, it will come back together with the addition of the cream.

Pure in the cream slowly, whilst stirring (it will bubble again). Stir together, for a minute or two, until combined.

Stir in the salt and allow to cool slightly, then pour quarter of the sauce over the cake. Serve the remaining sauce with the cake.