

Yorkshire parkin

Ingredients

- 225g/8oz self raising flour
- 110g/4oz caster sugar
- 1 tsp ground ginger
- 1 tsp bicarbonate of soda
- 1 egg
- 200ml/7fl oz milk
- 55g/2oz butter
- 110g/4oz golden syrup

Preparation method

1. Preheat the oven to 150C/300F/Gas 2. Line a 22cm/8in tin.
2. Sieve the flour, sugar, ginger and bicarbonate of soda into a large bowl.
3. In a small pan gently heat the butter and syrup until melted.
4. Beat the egg into the milk.
5. Gradually pour the butter and syrup into the flour and stir. The mixture will be thick.
6. Pour in the egg and milk and stir until smooth and pour into the lined tin.
7. Bake for 1 hour

30 mins to 1 hour

preparation time

30 mins to 1 hour

cooking time

Serves 4

By James Martin

From Housecall

A classic Yorkshire ginger cake - a perfect accompaniment with a cup of tea.