

Ginger and Gems Cake



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Ingredients:

175g butter

175g soft brown sugar

175g golden syrup

200ml milk

2 eggs

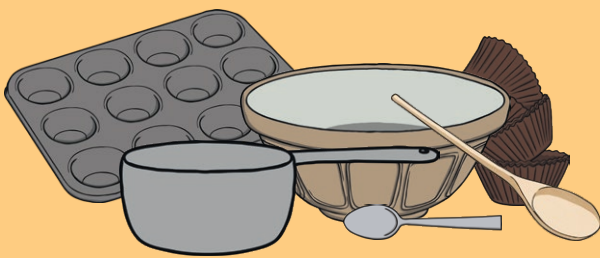
325g self-raising flour

2 tsp ground ginger

1 $\frac{1}{2}$ tsp bicarbonate of soda

Icing sugar and sweet
gems to decorate

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Equipment:

Cupcake tray

Cupcake cases

Pan

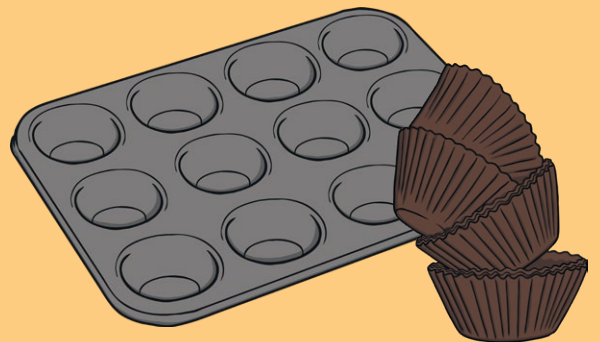
Large mixing bowl

Wooden spoon

Teaspoon

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1



Fill the cupcake tray with
cupcake cases.

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With the help of a grown-up, melt the butter, sugar and syrup in a pan. When melted, pour into a mixing bowl.

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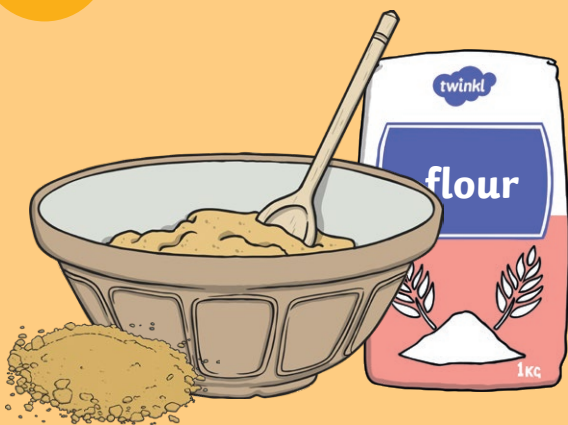
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Add the milk and eggs, and mix.

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Add the flour, ginger and bicarbonate of soda and mix again.

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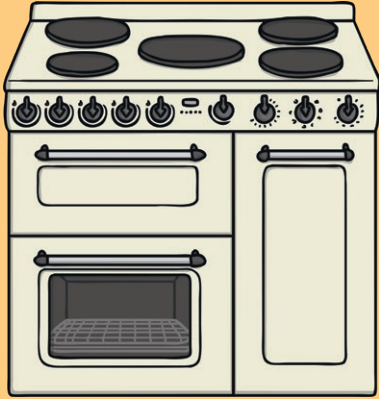
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Use a teaspoon to put some of the mixture in each cupcake case.

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Put in the oven at 160°C
and cook for 15 minutes or
until baked.

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7



When your cakes are cool,
top with icing sugar and
sweet gems.

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