

## Christmas Recipes: Cakes & Tarts. Nos. 4 of 7 - Date & Ginger Cake

Contributed by Administrator  
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by Paul Curran

Christmas recipe makes: 16 slices  
calories per serving: 210  
preparation time: 20 minutes  
cooking time: 60 minutes  
suitable for freezing

#### Christmas recipe ingredients:

- \* oil
- \* dates, stoned 125 g (4 oz)
- \* stem ginger, in syrup 50 g (2 oz)
- \* bicarbonate of soda, 2.5 ml (half tsp)
- \* milk, 50 ml (2 fl oz)
- \* butter, 125 g (4 oz)
- \* sugar, soft brown 125 g (4 oz)
- \* eggs, 2
- \* syrup, golden 150 g (5 oz)
- \* treacle, black 150 g (5 oz)
- \* flour, plain 225 g (8 oz)
- \* ginger, ground 7.5 ml (1.5 tsp)
- \* salt

#### Christmas recipe instructions:

1. Take a square 9 inch cake tin, grease and line with non-stick baking paper. Mix the bicarbonate of soda with the milk and chop the stem ginger and dates into rough pieces.
2. Blend together the sugar and butter, then add the beaten eggs. Stir in the stem ginger, dates, milk, treacle and syrup.
3. Blend in a pinch of salt the ground ginger and the sifted flour. Place into the cake tin and bake at gas mark 2 (150 degrees centigrade, 300 F) for about 60 minutes. Another test is to put a skewer into the mixture and it should come out clean. After baking leave the cake in the tin for 1 hour, then remove from the tin and place on a wire rack.
4. Wrap in greaseproof paper when cool.

#### About the Author

(c) Paul Curran, CEO of Cuzcom Internet Publishing Group and webmaster at Gifts-for-Christmas.com, bringing you christmas recipes and unique gifts for christmas including their online home collectibles, russian gifts, cookies, jewelry.