

Gingerbread & Salted Caramel Drip Cake

This recipe will bake 5x 6" round cakes @ 2" depth.

Need a different size? Try our recipe re-sizing **CALCULATOR**

Gingerbread cake

Oven set to 180 for 45 mins - 1 hour

- 300g caster sugar
- 375g salted butter
- 4 large eggs
- 300g treacle
- 300g golden syrup
- 900g plain flour
- 4tsp bicarbonate of soda
- 3 tsp ground ginger
- 2 tsp ground cinnamon
- 2 tsp cloves
- 2 tsp salt
- 700ml milk

Salted Caramel Drip

- 250ml cream
- 250g granulated sugar
- 50g unsalted butter
- 1tsp sea salt

Cinnamon Buttercream

- 750g salted butter
- 1.5kg icing sugar
- 100ml full fat milk (only add at the end to correct consistency)
- 3tsp cinnamon
- Mixer
- Pallet knife
- Jug
- Oven
- Stove
- Bowls
- Bench scraper
- Teaspoon
- Scales
- Pot