

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](https://www.cakeflix.com/cake-size-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 clover
* 2 tsp salt
* 100ml 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