Gingerbread & Salted Caramel drip cake

Gingerbread

Oven set to 180 for 45 mins - 1 hour

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

300g caster sugar

375g salted butter

4 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

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

Tools

Mixer

Pallet knife

Jug

Oven

Stove

Bowls

Bench scraper

Teaspoon

Scales

Pot