

Gingerbread & Salted Caramel drip cake

Ginger Bread

Oven set to 180 for 45 mins - 1 hour

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