



### Delia's Preserved Ginger Cake

6 pieces preserved stem ginger  
1 heaped tsp ground ginger  
175g butter  
3 large eggs  
225g self-raising flour  
2 tbsp milk  
juice 1 lemon

2 tablespoons ginger syrup  
1 heaped tsp grated root ginger  
175g caster sugar  
1 tbsp black treacle  
1 tbsp ground almond  
225g icing sugar

Pre-heat the oven to gas mark 3/325F.  
Prepare the 15 x 25.5cm cake tin

Cream the butter and sugar together until light and fluffy. Beat eggs with a fork until fluffy, then gradually beat them into the mixture, a little at a time, until all the egg is incorporated.

Fold in the ginger syrup and molasses. Sift the flour and ground ginger and gradually fold these in, about a tablespoon at a time. Next fold in the almonds, followed by the milk, and lastly the grated root ginger and pieces of stem ginger from 5 of the 6 pieces.

Now spread the cake mixture evenly in the cake tin, then bake on the middle shelf of the oven for 45-50 minutes, or until the cake is risen, springy and firm to touch in the centre. Leave the cake to cool in the tin for 10 minutes, then turn it out onto a wire rack.

For the icing, sift the icing sugar into a bowl and mix with enough of the lemon juice to make a consistency of thick cream. When the cake is absolutely cold, smooth over the cake before cutting into 15 squares and decorating each with a small piece of preserved ginger.