

# Barnsley Museums Festival: Ginger & Lemon Drizzle Cake

Did you know there have been people milling flour at Worsbrough Mill in Barnsley since the 17th Century?



## You will need:

7oz/200g Sugar  
7 oz/200g Flour  
1 large egg beaten  
1 tsp ginger  
2 oz/55g Butter  
chopped into cubes  
1 tsp Bicarbonate of soda  
2 tbsp Golden syrup  
7 fl oz Warm Water  
1 icing sugar  
1 Lemon

## You will also need:

Tea spoon  
Mixing spoon  
Large bowl  
Baking paper  
Large Baking tin, dish, or cake tin  
Grater

- Preheat the oven to gas mark 4. Line and grease your baking tin.
- Place the dry ingredients into the bowl...the flour, sugar, ginger and the bicarbonate of soda.
- Add the chopped butter and use your fingers to rub the butter into the dry mixture until it looks like fine breadcrumbs.
- Add the beaten egg and the syrup. Give it a good mix.
- Pour the mixture into your baking tin and Bake for 40-50 mins

## Make the drizzle .

- Chop the lemon in half. Add two heaped tablespoons of icing sugar to a bowl, squeeze in half of the lemon and mix
- Use a spoon to drizzle the icing sugar mixtures over the ginger cake.
- Add grated lemon rind for extra zing.
- Leave to cool then cut into squares

