



1. Preheat the oven to 180°C/fan 160°C/gas mark 4. Grease your loaf tin and line with the provided baking paper. Put the chopped dates and bicarbonate of soda (bag 1) into a bowl along with 180ml of boiling water. Stir and set aside to cool for 10 minutes.



2. Beat 60g of butter and brown sugar (bag 2) together until pale and fluffy. Beat in 2 eggs together with self-raising flour and ground ginger (bag 3). Mix everything together until combined.



3. Empty the date mixture into your flour bowl and mix everything together. Pour into your prepared loaf tin.



4. Bake in the lowest shelf of the oven for 15 minutes, then turn down the temperature to 170°C/fan 150°C/gas 3 ½ and cook for a further 30-40 minutes until the provided wooden skewer comes out clean when inserted into the centre. Leave to cool for 20 minutes then remove from the tin and discard the baking paper. Leave to cool completely on a wire rack.



5. Meanwhile, make the toffee sauce topping. On a low heat, put the 25g of unsalted butter and demerara sugar (bag 4) in a saucepan. Let the butter melt slightly, then add the 55ml of double cream and stir continuously (be careful as the sauce will be hot). When the mixture has combined and the sugar has dissolved, turn the heat up slightly, whilst continuing to stir.



6. Let the sauce bubble for 1 minute, until it has thickened, then take off the heat and stir for a few seconds before pouring the toffee sauce into a heatproof jug or bowl and set aside to cool. When the toffee sauce has just cooled, give it a little stir. Pour the toffee sauce over the loaf, letting it run down the edges.



7. Slice the crystallised ginger (bag 5) into smaller cubes and scatter evenly over the toffee sauce.



8. Sprinkle with the cubed fudge pieces (bag 6).

MY TOP TIP

Serve with a few lashings of double cream for an extra indulgent treat.

Michel Roux
★ ★ ★

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	30 MINS	45-55 MINS	10

IN THE KIT

- Bag 1:** 125g chopped dates,
1 tsp bicarbonate of soda
- Bag 2:** 115g soft light brown sugar
- Bag 3:** 145g self raising flour,
2 tsp ground ginger
- Bag 4:** 55g demerara sugar
- Bag 5:** 15g crystallised ginger
- Bag 6:** 20g fudge cubes

Butter measure
Wooden skewer
A4 baking paper

YOU WILL NEED

- 85g (60g + 25g) unsalted butter
2 medium egg
55ml double cream
180ml boiling water
2lb loaf tin

STORAGE

This cake is best served at room temperature. Store in an air-tight container, in a cool dry place.

INGREDIENTS

Self raising flour: (**wheat** flour, raising agents (sodium acid pyrophosphate and sodium bicarbonate)), statutory nutrition (calcium, niacin, iron, thiamin), chopped dates: (dates, rice flour), light brown sugar, demerara sugar, caramel fudge pieces: sugar, full cream condensed **milk**, fondant, glucose, vegetable fat (palm oil), water, emulsifier **soya** Lecithin (E322), raising agent: bicarbonate of soda, ground ginger.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1481kJ/349kcal
Fat	1.1g
of which saturates	0.5g
Carbohydrates	80g
of which sugars	58g
Protein	3.7g
Salt	0.75g

Allergens: For allergens see ingredients in **bold**.
May contain **wheat, milk, soya & nuts**.

Best before: see sticker. Store in a cool, dry place.

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470g

STICKY TOFFEE GINGER LOAF



Michel Roux

