



**1.** Preheat the oven to 180°C/fan 160°C/gas mark 4. Grease the 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 the brown sugar (**bag 2**) together until pale and fluffy. Beat in 2 eggs with the self-raising flour and ground ginger (**bag 3**). Mix everything together until combined.



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



**4.** Bake on 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 25g of unsalted butter and the 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 remove from 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**) to decorate.

#### MY TOP TIP

Serve with a lashing 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, softened

2 medium eggs

55ml double cream

180ml boiling water

2lb loaf tin

### STORAGE

This cake is best served at room temperature. Store in an airtight 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 (sugar, cane molasses), demerara sugar (sugar, cane molasses), caramel fudge pieces (sugar, skimmed sweetened condensed **milk**, glucose syrup, fondant (sugar, glucose syrup), sustainable palm oil, stabiliser: pectin, thickening agent: sodium alginate; flavouring), crystallised ginger (ginger, sugar), sodium bicarbonate (containing **gluten**), ground ginger (containing naturally occurring **sulphites**).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1495kJ/352kcal
Fat	1.0g
of which saturates	0.3g
Carbohydrates	80g
of which sugars	59g
Protein	4.4g
Salt	0.05g

Allergens: For allergens see ingredients in **bold**.

May contain **nuts & soya**.

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

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465g

# STICKY TOFFEE GINGER LOAF



Michel Roux

