

Marian Armitage's Sumburgh Chocolate and Ginger Cake

Ginger is a favourite spice for Shetland bakers. This tasty cake has crystallised stem ginger in the chocolate mixture with ginger syrup and freshly grated dark chocolate on the top.

Butter and milk come from Shetland Farm Dairies which is local and wholesome. Eggs are laid by some of Bressay's happy hens and are available at Scoop Wholefoods in Lerwick and other country shops.

Ingredients

250g butter - must be soft - at room temperature

250g soft brown sugar

4 eggs

150g stem ginger - chopped fairly finely

250g self-raising flour

2 level teaspoons baking powder

50g cocoa

100ml milk

To finish: 2 tablespoons stem ginger syrup

25g dark chocolate – grated

Method

- Preheat oven to 180°C and line a round 8''(20cm) cake tin with baking paper.
- Sieve flour, baking powder and cocoa on to a plate.
- Cream butter and sugar until soft, then add the eggs, then ginger. Mix very well.
- Add dry ingredients and the milk. Mix well with a spatula.
- Transfer to the prepared tin and smooth the top with a palette knife.
- Bake near the top of the oven for 20 minutes then reduce heat to 150°C.
- The cake will need about 1 - 1¼ hours in total.
- Allow to cool in the tin.
- Before cutting brush the top liberally with the ginger syrup and sprinkle over the grated chocolate.