

Orange Blossom Water

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[http://www.orangeblossomwater.net/index.php/2010/04/04/ginger-spice-cake /](http://www.orangeblossomwater.net/index.php/2010/04/04/ginger-spice-cake/)

Ginger Spice Cake

From: New Idea / Servings: 1 Cake

100 g unsalted butter, at room temperature	Grease a 20 cm square cake pan. Line base and sides with baking paper.
1/2 cup caster sugar	Place all ingredients, except icing sugar mixture and cream, in the small bowl of an electric mixer.
1/2 cup golden syrup	
1 egg	Beat on low speed until just combined. Increase speed to medium. Beat for about 3 minutes, or until smooth and changed in color. Pour into pan.
3/4 cup buttermilk	
1/2 tsp baking soda	Cook in a moderate oven 356 °F (180 °C) for about 45 minutes, or until cooked when tested (cover loosely with foil during cooking if over-browning). Stand cake in pan for 5 minutes before turning onto a wire rack to cool.
1 cup plain flour	
1/2 cup self raising flour	
1 tsp ground ginger	Dust cake with sifted icing sugar mixture. Serve warm or cold with whipped cream.
2 tsp mixed spice	
Icing sugar mixture, to decorate	
Whipped cream, to serve	

Notes and Tips

Buttermilk Substitute (Source: About.com): Milk (just under one cup) + 1 tbsp lemon juice or white vinegar

Method of making buttermilk substitute: Place a tablespoon of lemon juice or white vinegar in a liquid measuring cup. Add enough milk to bring the liquid up to the one-cup line. Let stand for five minute. Then, use as much as your recipe calls for.

I didn't have self raising flour so I followed this rule: for each 1 cup all purpose flour, add 1 1/2 tsp baking powder and 1/2 tsp salt, mix to combine, so for my measurements they said 1/2 cup self raising flour and I used 1/2 cup all purpose flour + 3/4 tsp baking powder + 1/4 tsp salt.

I used 1 1/4 tsp ginger, but for my taste I felt that it needs more ginger (it may become pungent), so it's up to you, you can just stick to the recipe.

I didn't have mixed spice so I used 1/2 tsp cinnamon and 1/2 tsp nutmeg.