

# GINGER TEA CAKE



This week's recipe of the week has been shared by store owner Denise, a delicious and easy-to-make Ginger Tea Cake. Perfect with a cup of tea, it is best served warm and shared with friends.

**Serves:** 6-8

## Ingredients:

185g *butter*  
1 3/4 cups of *self-raising flour*  
1/4 teaspoons *salt*  
3/4 cup *caster sugar*  
125g *glace ginger*, finely chopped  
2 *eggs*  
60g whole *blanched almonds*

## Method:

Preheat oven 180 degrees celsius.  
Grease a 20 cm round sandwich tin, then line with baking paper.  
Melt butter in a small saucepan over a low heat.  
Set aside to cool at room temperature.  
Sift flour into a mixing bowl.  
Add salt, sugar, and ginger and mix until combined.  
Beat egg with a fork in a small bowl.  
Remove 1 teaspoon of beaten egg and set aside for glazing.  
Stir remaining egg into flour mixture with cooled butter and mix until well combined.  
Spoon into the prepared tin and use back of a spoon to firmly press.  
Brush top of the cake with reserved beaten egg.  
Press almonds into the cake top in a decorative pattern.  
Bake for 40 mins or until golden and firm to touch.  
Allow to cool completely in the tin before turning out.

**Enjoy!**