

Miss Fraser's ginger cake recipe

100g butter	2tsps ground ginger
1 small cup sugar	1tsp baking soda
1 egg	1 cup milk
2 tablespoons golden syrup	1tsp baking powder
2 cups flour	

Cream butter and sugar together. Add egg, syrup, flour and ginger.

Dissolve soda in milk, add to the mixture and beat until smooth.

Lastly add baking powder. Bake at 170° for around 40 minutes or until golden brown.