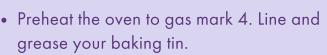
Barnsley Museums Feastival: Ginger & Lemon Drizzle Cake

Did you know there have been people milling flour at Worsbrough Mill in Barnsley since the 17th Century?

You will need:

7oz/200g Sugar
7 oz/200g Flour
1 large egg beaten
1 tsp ginger
2 oz/55g Butter
chopped into cubes
1 tsp Bicarbonate of
soda
2 tbsp Golden syrup
7 fl oz Warm Water
1 icing sugar
1 Lemon



• Place the dry ingredients into the bowl...the flour, sugar, ginger and the bicarbonate of soda.

 Add the chopped butter and use your fingers to rub the butter into the dry mixture until it looks like fine breadcrumbs.

 Add the beaten egg and the syrup. Give it a good mix.

 Pour the mixture into your baking tin and Bake for 40-50 mins You will also need:

Tea spoon
Mixing spoon
Large bowl
Baking paper
Large Baking tin, dish,
or cake tin
Grater



 Chop the lemon in half. Add two heaped tablespoons of icing sugar to a bowl, squeeze in half of the lemon and mix

- Use a spoon to drizzle the icing sugar mixtures over the ginger cake.
- Add grated lemon rind for extra zing.
- Leave to cool then cut into squares







