

MAKE YOUR OWN CLAWSOME PARKIN

You will need:
 100g/4oz Brown sugar
 200g/7oz butter
 150g/6oz golden syrup
 100g/4oz Black treacle
 180g/6.4oz self raising flour
 110g/4oz Oat meal or oat bran
 2 eggs beaten
 1 tsp baking powder
 3 tsp Ground Ginger
 2 tbs milk
 Extra butter for greasing



Preheat oven to gas mark 3/325f/150 fan assisted/170 c
 Line your tray with the greaseproof paper and grease.



Add the flour, the oat meal, ginger and baking powder the large bowl.



Melt the butter, brown sugar, golden syrup and black treacle in the pan (do not boil) mix with a spoon. Pour the melted mixture into the dry ingredients and mix well. Allow to cool.



Add the eggs and the milk then mix well.



Pour into your deep baking tin/tray.



Bake for 35-45 mins (depending on your oven) Wait to cool. Store in air tight tin.



To decorate. Mix icing sugar with water and a cap of vanilla essence, decorate with zest of a grated orange. Or decorate with cream and sprinkles.



Contains, wheat, gluten, milk, eggs, sulphites