

# Yorkshire Parkin



## INGREDIENTS

225g/8oz self-rising flour

110g/4oz caster sugar

1 tsp ground ginger

1 tsp bicarbonate of soda

1 egg

200ml/7fl oz. milk

55g/2oz butter

110g/4oz golden syrup

## METHOD

Preheat the oven to 150C/300F/Gas 2. Line a 22cm/8in tin.

Sieve the flour, sugar, ginger and bicarbonate of soda into a large bowl.

In a small pan gently heat the butter and syrup until melted.

Beat the egg into the milk.

Gradually pour the butter and syrup into the flour and stir. The mixture will be thick.

Pour in the egg and milk and stir until smooth and pour into the lined tin.

Bake for about an hour or until a skewer inserted into the centre of the cake comes out clean