

Dark & Sticky Jamaican Ginger Cake – gluten free

Yield: 12 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-ginger-cake-recipe-uk>

Ingredients:

- 1 5/8 cups gluten free flour plain, I use GFA rice free blend B – See NOTES
- 1 teaspoon xanthan gum
- 1 teaspoon baking powder
- 1 teaspoon bicarbonate of soda
- 2 teaspoons ground cinnamon
- 1 1/2 tablespoons ground ginger
- 1/4 teaspoon fine sea salt
- 7 3/4 tablespoons unsalted butter or dairy free alternative cubed
- 1/2 cup dark brown sugar soft
- 5 1/8 tablespoons golden syrup
- 4 3/4 tablespoons molasses black treacle
- batter
- 2/3 cup water
- 1 large egg UK large – lightly beaten

Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 35 milligrams
4. Fat: 9 grams
5. Fiber: 2 grams
6. Protein: 2 grams
7. SaturatedFat: 5 grams
8. Sodium: 220 milligrams
9. Sugar: 16 grams

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