

Ginger Bread Cake (Vegan)

As brought to the Community Space in October 2017 by Kat. Deliciously moist, moreish and so easy to make. The secret is not to mix too much, clumps of mixture are good!

Oven 180 C, gas mark 4
Large loaf tin, greased and lined

Ingredients

1 cup sugar
1 3/4 cup flour
2 tsp baking powder
3tsp ground ginger
1 tsp salt
1 cup warm water
1 Tbsp black treacle
1/3 cup veg oil
1 tsp Cider vinegar



Method

Mix dry ingredients thoroughly.

Dissolve treacle in warm water and add with other wet ingredients. Do not over mix.

Pour into tin and bake until cooked through - 45 minutes should do.