Moist Chocolate Ginger Cake

Fresh ginger and chocolate is a delightful combination and celebrated in this delectably moist cake. An instant classic.

Ingredients

- 80g Fresh ginger, peeled
- 100g Lindt Excellence 70% Cocoa
- 125g Golden Syrup
- 100g Caster sugar
- 125ml Macadamia oil or vegetable oil
- 175g Plain flour
- Pinch Mixed spice
- Pinch Cinnamon
- 250ml Water
- 100g Lindt Excellence 70% Cocoa
- 1tsp Bicarb soda
- 1each Egg

Directions

1. Preheat the oven to 180°C. Butter and line the cake tin.
2. In a Food processor chop the first chocolate and the ginger until fine.
3. In a large bowl combine the golden syrup, sugar and the oil.
4. Sift the flour and spices into a separate bowl.
5. Bring the water to the boil and mix with the second chocolate until chocolate is all melted.
6. Stir in the bicarb soda and mix into the golden syrup mixture.
7. Fold in the flour and the egg and last mix in the ginger chocolate mixture.
8. Scrape batter into cake tin and bake for around 50 minutes or until a skewer comes out cleanly .Set aside to cool.
9. Finish top with a little melted ganache and allow to set.Cut with a clean hot knife.