

Pat's Chocolate Ginger Cake

thanks to Nina Beaven

The U3A in Bath FOSS group does not meet in December, so in order that we might engage instead in a virtual party at Christmas, Nina provided this recipe for the cake she kindly donated to the group at the end of the November meeting.

Enjoy!

Ingredients

2 large eggs.

8 ozs butter.

8 ozs plain chocolate, melted.

1 rounded dessert spoon of demerara sugar.

8 ozs ginger biscuits. Optionally, add some powdered ginger.

Small pieces of crystallised ginger.

Rum to taste.

Method

Beat the eggs with the sugar, add the melted butter and chocolate and beat well. Add crushed biscuits, ginger and rum. Pour into a 7-inch cake tin with a loose base. Chill for 1 – 2 hours. Turn out and decorate if you have time to waste.

Tuck in, and don't tell your doctor.

Metric notes

8 ozs is about 225 grams, and 7 inches is about 18 cm. to culinary tolerances.