

Anita's Ginger Tray Bake

225g Butter
225g Soft Brown Sugar
275g S.R Flour
1 tsp Baking Powder
4 Eggs
4 Heaped tsp Ground Ginger
8 Stem Ginger Balls
1 Gala, Granny Smith or Pink lady Apple
1 tbsp of Ginger Jam
1 tbsp Ginger Syrup from the jar of Ginger Balls

Oven Temperature: 160-degree Fan Oven

Line a large baking tray with grease proof paper.
Coarsely grate the Ginger Balls. (KitchenAid Slicer/Grater)
Place the butter, sugar, flour, baking powder, ground ginger into the KitchenAid bowl, and mix with a Flexi Beater, until smooth. Don't be frightened to take the speed up to high for a short period.

Add some milk to make the mixture slightly thinner. Again, once mixed in, take the speed up to high for a few seconds.

Add the grated ginger and mix in.

Empty the mixture into the tray tin, making sure it is the same level throughout.

Peel, core and thinly slice an apple (KitchenAid Spiralizer/ corer/ slicer/ peeler.)
Cut down the middle of the apple giving you semi circles of apple. Place these on top of the mixture in lines.

Warm the jam and syrup in the microwave for 30 seconds. Gently brush over the apples.

Bake in the middle of the oven for 35 minutes.

Leave in the tin to cool for 10 minutes. Enjoy on its own, or with ice cream, cream or custard.