

Iced Parkin Squares



Easy

Makes 12

Ingredients

225g (8oz) plain flour
10ml (2 tsp) Dr. Oetker Baking Powder
10ml (2 tsp) ground ginger
225g (8oz) porridge oats
75g (3oz) Dr. Oetker Crystallised Ginger
100g (4oz) butter
100g (4oz) treacle
100g (4oz) golden syrup
100g (4oz) light brown sugar
175ml (6fl.oz) milk

To decorate:

150g (5oz) icing sugar
3-4 tsp warm water
Dr. Oetker Crystallised Ginger

Method

1. Preheat the oven to 170 C/ 325 F/ Gas Mark 3. Grease and line a deep 20cm (8inch) square cake tin. Sieve the flour, baking powder and ground ginger into a bowl, and stir in the oats and ginger pieces.
2. Place the butter, treacle, golden syrup and sugar in a saucepan and heat gently until melted. Cool for 10 minutes before stirring into the dry ingredients along with the milk to form a thick batter.
3. Pour into the prepared tin and bake in the oven for about 50 minutes until slightly risen and firm to the touch. Cool for 15 minutes before turning on to a wire rack to cool. Wrap well and store for at least 3-5 days to allow the parkin to soften and moisten, before cutting into 12 pieces.
4. To decorate, sieve the icing sugar into a bowl. Stir in sufficient water to





make a smooth, soft icing. Drizzle the icing over each piece of parkin and sprinkle a few ginger pieces on top. Allow to set for a few minutes before serving.

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