



# Iced Parkin Squares

12 slices



Easy

up to 20 Min.



## Ingredients:

### For the Cakes:

225 g Plain Flour (8 oz)  
2 Dr. Oetker Baking Powder Sachets  
x 2 (2 tsp)  
10 g Ground Ginger (2 tsp)  
225 g Oats (8 oz)  
75 g Crystallised Ginger (3 oz)  
100 g Unsalted butter (4 oz)  
100 g Treacle (4 oz)  
100 ml Golden Syrup (4 oz)  
100 g Light Brown Sugar (4 oz)  
175 ml Milk (6 fl.oz)

### For the Decoration:

150 g Icing Sugar (5 oz)  
20 ml Water (3-4 tsp)  
Crystallised Ginger

## 1 Iced Parkin Squares:

Preheat the oven to 170°C/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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