

Ginger and Colston Bassett Stilton Cake

Ingredients:

6oz butter
6oz caster sugar
6oz self-raising flour
3 eggs
1/2 teaspoon of ground ginger
1½ chopped stem ginger

Icing

2oz butter
2oz cream cheese
2oz crumbled Colston Bassett Stilton



Method:

Cream butter until light, then add sugar and beat again.

Gradually add beaten eggs. Add a tablespoon of flour if it begins to curdle.

Fold in the flour and ground ginger then add stem ginger.

Line and grease two 8 inch cake tins and pour in the mixture. Cook at 175°C for about 25 minutes.

For icing: cream butter, then add the Colston Bassett Stilton.

Wait for the sponges to cool and sandwich together with a good layer of icing in the middle.