



The Butchart Gardens®

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NATIONAL HISTORIC SITE OF CANADA

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Ginger molasses loaf

| Ingredients | US | Metric |
|-----------------|----------------|--------|
| Brown sugar | ½ Cup + 2 Tbsp | 150 ml |
| Butter | ½ Cup + 1 Tbsp | 135 g |
| Egg | 1 | 1 |
| Orange zest | 1 Tbsp | 15 ml |
| Molasses | 4 Tbsp | 60 ml |
| Salt | ¼ tsp | 1 ml |
| Nutmeg | ½ tsp | 2.5 ml |
| Ground ginger | 1 tsp | 5 ml |
| Ground cinnamon | 1 tsp | 5 ml |
| Cloves | ¼ tsp | 1 ml |
| Baking soda | 1 tsp | 5 ml |
| Flour | 2 ⅛ Cup | 265 g |

Method:

- Cream butter and sugar together.
- Whisk egg and gradually add to the creamed butter and sugar mixture.
- Add orange zest and cream until light coloured and fluffy.
- Add salt, molasses and all spices and mix until well combined.
- Add flour and fold in until well combined.
- Portion into loaf pans and bake in a 350° F oven 35-45 mins
- While baking prepare ginger glaze and once cakes are out of the oven paint the hot glaze onto still warm cakes.
- Chill and serve.

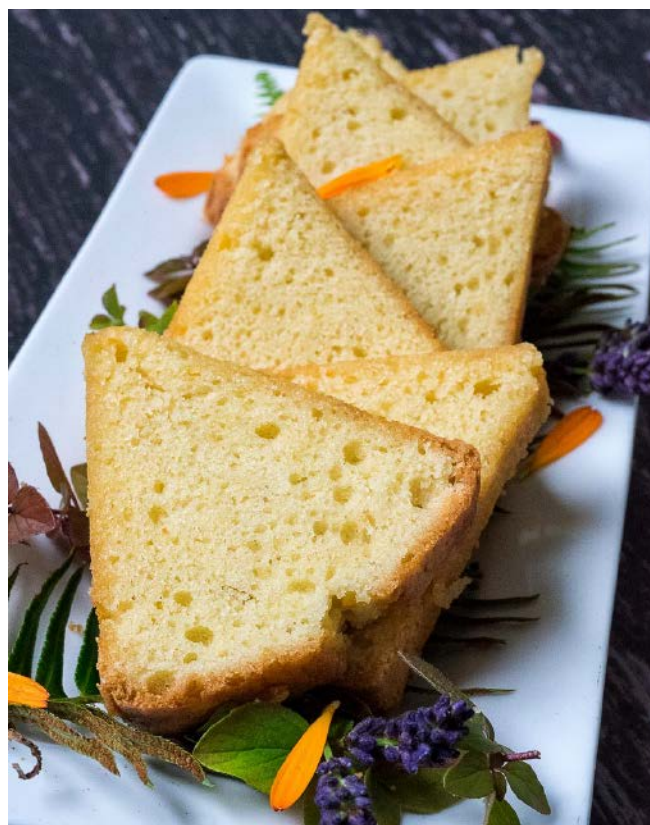
Ginger Glaze

| Ingredients | US | Metric |
|------------------------------------|----------|---------|
| Simple syrup* | 3 ½ Tbsp | 50 ml |
| Canadian Rye Whiskey | 2 ½ Tbsp | 37.5 ml |
| Candied ginger (finely chopped) | 3 ½ Tbsp | 50 g |
| Water | 5 tsp | 25 ml |

Method:

- Combine all ingredients.
- Bring to a boil.
- Lower heat and simmer 2-3 mins.
- Use hot, or cool and store refrigerated and reheat for later use.

Ginger Molasses Loaf



*Simple Syrup

| Ingredients | US | Metric |
|-------------|-------|--------|
| Water | 1 Cup | 250 ml |
| Sugar | 1 Cup | 250 ml |

Method:

- Combine all ingredients.
- Bring to a boil.
- Lower heat and simmer 2-3 mins.
- Use hot or cool and store refrigerated and reheat for later use.