



# The Butchart Gardens®

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NATIONAL HISTORIC SITE OF CANADA

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## Ginger molasses loaf

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

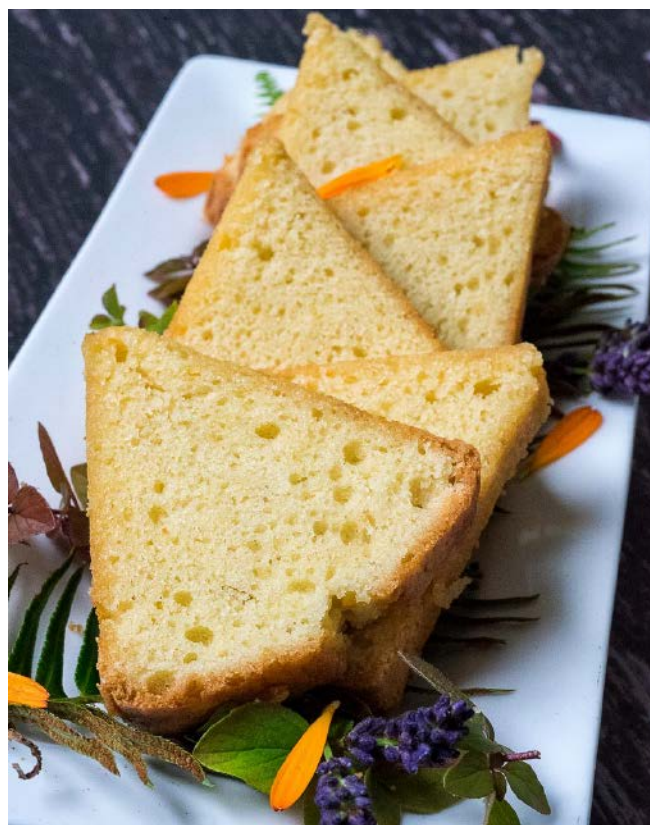
## Ginger Glaze

Ingredients	US	Metric
Simple syrup*	3 1/2 Tbsp	50 ml
Canadian Rye Whiskey	2 1/2 Tbsp	37.5 ml
Candied ginger (finely chopped)	3 1/2 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.