



# Candied Ginger Cake



Ginger originated in ancient China, then India and to the rest of Asia. Spices were brought to Ireland by the Vikings in the 8th century and then again by the Normans. Being extremely expensive, ginger was a special treat only indulged in once or twice a year until modern times.

**Prep:** 20 min    **Cook:** 30min    **Total:** 50min    **Yield:** 8 Slices    **Oven:** 350°

## Ingredients

1/2 cup softened butter  
(Kerrygold is the best!)  
3/4 cup dark brown sugar  
3 eggs  
1 1/2 cups all purpose flour  
1t baking soda  
1t ground ginger  
1/2 cup buttermilk  
1 cup chopped stem ginger  
in syrup or candied ginger  
(medium diced)

## Directions

- Preheat oven to 350°. Butter an 8 inch cake pan.
- Combine butter and sugar until fluffy, then beat in each egg one at a time.
- Sift the flour, baking soda, and ground ginger directly in the mixing bowl and mix until just combined.
- Pour in the buttermilk and mix on low until no streaks of flour remain.
- Fold in chopped ginger, then pour into prepared pan.
- Bake in oven on middle rack between 25-30 minutes. Cake is finished when the top is lightly golden and a toothpick inserted in the center comes out with a few crumbs. Be careful not to overcook.
- Optional: beat heavy cream to dollop on top.