

At the Dinner Party by Dan Graham

Yorkshire Parkin

Makes one large tray

Ingredients

- 350g x Oat Meal
- 175g x Self raising flour
- 2TSP x Ground Ginger
- 100g Stem ginger – finely diced
- 150g x Soft Brown Sugar
- 150g x Butter
- 250g x Golden Syrup
- 50g x black Treacle
- 2 x eggs
- 110g x whole milk

Method

- Combine oatmeal, flour and ginger
- Melt sugar, butter, syrup and treacle
- Add the butter mixture to the flour mix, stir well
- Mix in the eggs slowly
- Mix in milk slowly, ensure all ingredients are well mix and fully incorporated
- Pour into a lined tray and cook at 150 for 20 mins then 130 or 20 mins, to check insert a cocktail stick to the centre of the parkin if the cocktail stick is clean when removed its ready, if not give the parkin another few minutes using the same technique to see if its cooked.
- Remove from the oven and place on to a cooling rack, serve when it's cool enough to eat.

Happy Cooking

Dan Graham