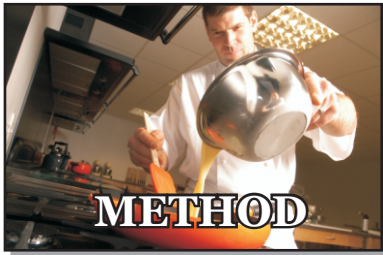


Baked Ginger Parkin with Rippled Toffee Apple Ice Cream

100g Self raising flour
10g Ground ginger
2.5g Nutmeg
2.5g Mixed spice
80g Oat flakes
175g Golden syrup
50g Black treacle
100g Soft brown sugar
100g Butter
1 Egg
10ml Full fat milk

225g Apple puree
225g Whipping cream
94g Caster sugar
94g Water
4 Egg yolk

125g Butter
250g Caster sugar
2 tblspn Golden syrup
Toffee heat up to 115c approx



Pre heat the oven to 140c, butter a 2cm square tin

Sieve the flour, a pinch of salt, ginger, nut meg and spice together in a large bowl, mix in the oat flakes

Warm the syrup and treacle in hot water to make it easier to measure them out. Put the syrup, treacle, butter and sugar into a small pan and melt over a gentle heat, bring to a simmer but do not boil, stir in flour mixture.

Add the beaten egg and milk to create a soft pouring consistency. Pour into the buttered tin and bake for 1 1/4 hours until firm in the centre. Remove from the oven and leave in the tin for 10 minutes before turning out and cutting into squares

For the ice cream make a syrup with the sugar and water and reduce slightly pour over the egg yolk and whisk

Bring to boil the cream and add the apple puree and chill in the fridge

Churn in an ice cream machine or alternatively pour into a freezer proof container put in the freezer and whisk every 20 minutes until set, when nearly frozen add the cooled toffee mixture to give a ripple affect

Serve the parkin hot with the ice cream