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# spiced clotted cream orange drizzle cake

This deliciously spiced cake from Instagram's Fred and Butter is the perfect bake for the festive season.



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For the cake:

- 3 eggs
- 50g soft brown sugar
- 100g caster sugar
- 2tbsp ginger syrup (from a jar of stem ginger)
- 100g Roddas clotted cream
- 75g unsalted butter
- 1 large orange zest
- 1 ball of stem ginger – finely sliced
- 170g plain flour
- 1 1/4 tsp baking powder
- 1/4 tsp salt
- 1/2 tsp mixed spice

For the glaze:

- 100g icing sugar
  - 2tbsp fresh orange juice
- Preheat the oven 180 degrees c/160 degrees c if using fan.

Grease and line a 2lb loaf tin and set aside.

Whisk the eggs, sugars (except the icing sugar) and ginger syrup with an electric whisk for a few minutes until the mixture has combined and is frothy and turned a little pale.

Meanwhile melt the butter in a small pan. Once the butter is melted take it off the heat and add the orange zest and stem ginger.

Add the Rodda's clotted cream to the egg and sugar mixture and whisk until fully combined.

In a separate bowl, whisk the flour, baking power, salt and mixed spice.

Add the flour mixture to the egg mixture in 2 additions, gently whisking in each time until fully combined.

Then add the butter mixture and whisk until fully combined.

Pour into the loaf tin and place in the oven.

Bake for about 50 minutes, until a skewer inserted into the middle of the cake comes out clean.

Whilst the cake is baking, whisk together the icing sugar and orange juice to make the glaze.

As soon as you take the cake out of the oven, pour the glaze evenly over the top of the cake. You can use a brush here too.

Let the cake cool completely whilst still in the loaf tin.

**Time:** *preparation, 20 minutes | cooking, 50 minutes*

**Makes:**

<https://www.rodidas.co.uk/recipes/recipe/clotted-cream-spiced-orange-drizzle-cake/>

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