

Yorkshire Parkin is a form of gingerbread, but different Parkins are characterized by the region where they are made, and ingredients used. Those from Yorkshire are the most famous in that they use oats, which make them different to others. Parkin is traditionally eaten on Bonfire Night, November 5th, celebrating Guy Fawkes failed attempt to blow up the Houses of Parliament in 1605.

### Ingredients

- 2 sticks (8 oz.) soft butter
- 1/2 cup soft, dark brown sugar
- 1/4 cup black treacle/molasses
- 1 cup golden syrup/corn syrup
- 1/2 cup medium oatmeal
- 1 scant cup self-rising flour
- 1 teaspoon baking powder
- 4 teaspoons ground ginger
- 2 teaspoons nutmeg
- 1 teaspoon mixed spice
- 2 large eggs, beaten
- Milk if needed

### Directions

1. Heat the oven to 275°F. Grease an 8" x 8" square cake tin.
2. In a large heavy-based saucepan melt together the butter, sugar, treacle/molasses, golden syrup over a gentle heat. Do not allow the mixture to boil - you just need to melt these together.
3. In a large, spacious, baking bowl stir together all the dry ingredients.
4. Gradually add the melted butter mixture stirring to coat all the dry ingredients. Mix thoroughly.
5. Gradually, beat in the eggs a few tablespoons at a time. Finally add a little milk, a tablespoon at a time if the mixture feels dry, it should be a soft cake batter. Stir well.
6. Pour the mixture into the prepared tin and cook for 1½ hours until firm and set and a dark golden brown.
7. Remove the Parkin from the oven and leave to cool in the tin. Once cool, store the Parkin in an airtight tin for a minimum of 3 days, you can even leave it up to a week before eating, and the flavors really develop, and the mixture softens even further and become moist and sticky. The Parkin will keep up to two weeks in an airtight container.

### Notes

- It is a lovely sticky cake, but also makes a pudding with a little vanilla ice cream or custard.