

## Classic Golden Syrup Cake - Sweet, Moist, and Perfect with Tea

Golden Syrup Cake - Sweet, Buttery, and Made for Tea Time



**OVEN**  
**350°F**

**TIME**  
**4 min**

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### INGREDIENTS

225g self-raising flour  
175g caster sugar  
175g golden syrup  
175g margarine (or unsalted butter, softened)  
4 large eggs  
1 teaspoon baking powder  
1 teaspoon bicarbonate of soda

### DIRECTIONS

1. Step 1: Prep Your Tin: Preheat oven to 180°C (350°F) or Gas Mark 4.
2. Grease and flour a 20cm round cake tin (or use parchment for extra insurance).
3. Step 2: Cream Butter and Sugar: In a large bowl, beat the margarine and caster sugar until light and fluffy-this takes about 3-4 minutes.
4. Step 3: Add Eggs and Syrup: Beat in the eggs one at a time, mixing well after each.
5. Stir in the golden syrup until smooth and glossy.
6. Step 4: Mix Dry Ingredients: Sift the self-raising flour, baking powder, and bicarbonate of soda into the bowl.
7. Gently fold until just combined-don't overmix to keep the cake tender.
8. Step 5: Bake: Pour the batter into your prepared tin and smooth the top.
9. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean.
10. Step 6: Cool and Serve: Let the cake cool in the tin for 5-10 minutes, then transfer to a wire rack.
11. Dust with powdered sugar or top with icing, if desired.

### SWAPS & NOTES

& Swaps Golden Syrup : This is key for the cake's unique flavor.

If you're in the U.S., look for Lyle's Golden Syrup or

substitute with light corn syrup + a touch of molasses.

Butter : Margarine makes the cake extra soft and budget-friendly, but butter adds rich flavor.

Self-Raising Flour : If you don't have any, mix 2 cups of

all-purpose flour with 2 teaspoons baking powder and ... teaspoon salt.

## TIPS FOR SUCCESS

Room temp ingredients blend more smoothly for a better rise.

Don't skip the sift -it helps create that lovely light texture.

Fan ovens cook faster; reduce the temp by 20°C if using one.

Let it cool completely before slicing for best structure. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/classic-golden-syrup-cake-sweet-moist-and-perfect-with-tea/>