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**the perfect traditional
yorkshire parkin recipe the
spruce eats** Nov 28 2022 web
25 aug 2022 this parkin
recipe is easy to make and
creates a lovely moist sticky
spice cake and although you

can eat the cake almost
immediately it gets stickier if
you wrap and store it for
several days in addition to
keeping well in an airtight tin
this recipe can be eaten as a
cake or warmed as a pudding
with a dollop of custard

traditional yorkshire parkin the daring gourmet

Jul 24 2022 web 13 sep 2022 parkin is commonly associated with yorkshire england though it is also eaten in lancashire there is at least one key difference between the two versions however yorkshire parkin traditionally uses black treacle resulting in a very rich and dark flavor and color lancashire uses golden syrup resulting in both a lighter color and flavor

traditional oatmeal parkin recipes delia online Aug 25 2022 web 19 may 2021 now pour the mixture into the prepared tin and bake near the centre shelf of the oven for 1½ hours then cool the parkin in the tin for 30 minutes before turning out don t worry if it sinks slightly in the middle this is quite normal when it s completely cold store in an airtight tin ingredients 225g golden syrup 110g block butter

parkin recipe bbc good food

Dec 29 2022 web parkin is a traditional ginger cake from yorkshire flavoured with syrupy molasses oatmeal and

warm spices bake it for bonfire night or an afternoon tea treat ingredients 200g butter plus extra for greasing 1 large egg 4 tbsp milk 200g golden syrup 85g treacle 85g light soft brown sugar 100g medium oatmeal 250g self raising flour

parkin the great british bake off

Sep 26 2022 web parkin is a sticky cake flavoured with syrupy molasses oatmeal and ginger traditionally enjoyed on bonfire night in the north of england like a fine wine parkin improves with age so bake it up to a week before you want to eat it serves 16 difficulty easy hands on time 15 mins baking time 1 hr print recipe ingredients 1 large egg beaten

how to make the perfect parkin baking the guardian

Oct 27 2022 web 2 nov 2017 perfect parkin makes 16 slices 120g treacle 80g golden syrup 170g butter plus extra to grease 200g wholemeal flour 200g medium oatmeal 3 tsp ground ginger 1 2 tsp ground nutmeg 175g soft dark

old fashioned yorkshire parkin traditional home

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baking Jun 23 2022 web 13
jun 2020 parkin can be eaten
straight away but it does
improve with age by keeping it
tightly wrapped in an airtight
container for 2 5 days before

cutting and eating tips and faq
s for making a yorkshire parkin
recipe syrup vs treacle i used a
mix of golden syrup and dark
treacle in my list of parkin
ingredients in the recipe card
below dark treacle is