

Gingernuts

110g SR flour; 1 teaspoon ground ginger; 1 teaspoon bicarbonate of soda; 40g granulated sugar; 50g margarine; 2 tablespoons golden syrup.

Lightly greased baking sheets. Heat oven to 190 degrees C

Sift flour ginger & bicarb into bowl. Rub in margarine, add sugar. Add syrup to form stiff paste. Divide mixture into 16 round balls. Place on baking sheet(s) widely spaced to allow for spreading. Flatten slightly and bake for 10-15 mins. Cool for 10 mins on baking sheets.

Lemon Cake

Cake:- 5oz (145g) self raising flour (sieved), 4oz (115g) caster sugar, 4oz (115g) margarine, 2 large eggs, grated zest of one large lemon.

Topping:- 2oz (55g) caster sugar, juice of one large lemon – mix together and put on one side, warm when needed

Preheat oven to 170°C. Cream margarine and sugar together, add eggs and lemon zest, add flour gradually. Place in greased loaf tin and cook for approx. 35 minutes. When cooked prick all over hot cake. Spoon lemon topping mixture over surface of cake. Leave in tin to cool overnight. Remove carefully from tin.