



Ginger Cake

4 ounces of Stork Margarine
4 ounces of Caster Sugar
4 Eggs (Beaten)
9 ounces of Juvela Flour Mix
1/2 a tea spoon of Bicarbonate of soda
1/2 a tea spoon of cream of Tartar
Level teaspoon of ground ginger
12-15 pieces of crystallised ginger (Chopped into small pieces)

Place the sugar and Margarine in a warmed bowl and mix at low speed until blended

Turn the speed up to medium and slowly add the eggs

Add the remaining ingredients and mix until the flour is incorporated. Scrape down any uneven mixture with a spatula, and mix again for about 30 seconds

Turn into two six inch tins, and bake in the centre of the oven at Mark 4 for 25-30 minutes

Cool and transfer to a wire rack when set
Store one cake in the freezer until required

This cake may be eaten as a cake or used as a pudding served with custard after re-heating in the microwave



This recipe has been brought to you by The Cream Of Tartar Company Limited

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