

GINGER CAKE

Wheat-free Gluten-free

This pleasantly spiced cake is perfect for afternoon tea on a cool day.

Ingredients:

- 125g butter
- 125g brown sugar
- 1 tablespoon golden syrup
- 2 eggs
- 1 level dessertspoon grated lemon peel
- ½ cup rice flour
- ½ cup buckwheat or millet flour
- ½ cup arrowroot flour
- 1 teaspoon bicarb. soda in ½ cup soy milk or water
- 1 heaped teaspoon gluten free baking powder
- 3 teaspoons ground ginger

Method:

Preheat oven to 180°C.

Cream butter, brown sugar and golden syrup

Add eggs, lemon peel, flours, bicarb. mixture, baking powder and ginger.

Mix well.

Pour into greased, lined cake tin and bake at 180°C for approximately 35 minutes.

VARIATION: Add ½ cup pumpkin seeds (very nice).