

B R O U G H T O N M A Y F A I R

THE VILLAGE HALL

MONDAY - 27th MAY 1991

GINGERBREAD COMPETITION

Challenge Plate and Prizes to be won

RECIPE Bake in a square or oblong tin.

4 ozs Margarine
4 ozs Soft brown sugar
4 ozs Black treacle
6 ozs Plain flour
1 level teasp. ginger
1 level teasp. cinnamon
1 Egg
1/4 pint milk
1 level teasp. bicarb. soda

Melt fat, sugar & treacle. Sieve flour, ginger & cinnamon together. Stir melted mixture into the flour, add beaten egg. Warm milk slightly & pour on the bicarb. soda, stir and add to the mixture. Beat well. Pour into a greased & lined tin. Bake for 1 hour approx. at 150°C/300F, Gas 2.

Entries to Gingerbread Stall by 2pm.

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