



Ginger Sponge

An impressive looking sponge with good flavour – a recipe that you will be glad to have in your repertoire.

Ingredients:

Cake

- 4 eggs, separated
- 1/2 cup caster sugar
- 2 teaspoons golden syrup
- 1/2 cup arrowroot
- 2 tablespoons soy flour
- 1 teaspoon cocoa
- 2 teaspoons ground ginger
- 1 teaspoon cream of tartar
- 1/2 teaspoon bicarbonate of soda

Frosting

- 3 tablespoons NUTTELEX
- 2 teaspoons cocoa
- 1 cup icing sugar
- 2-3 teaspoons hot water
- 1/2 teaspoon vanilla essence
- 1/4 cup chopped crystallised ginger.

Method:

1. Beat egg whites until stiff but not dry.
2. Gradually beat in sugar, then yolks and finally golden syrup.
3. Sift all remaining ingredients on top of egg mixture. Fold through using a metal spoon or spatula with a cutting action to keep the air in the mixture.
4. Divide mixture equally between 2 x 20cm sandwich tins, greased and lined.
5. Bake at 180°C for 15-20 minutes or until centre springs back when lightly pressed. Cool for 5 minutes in tin before turning out on a cooling rack.
6. Make frosting by beating NUTTELEX with sifted icing sugar and cocoa. Add hot water and vanilla to make a spreading consistency. Finally beat in ginger.
7. Fill cake with a little of the frosting and spread the remainder on the top.

To combine NUTTELEX with sugar efficiently and quickly use your hand (well washed of course!) for beating.