



Recipe for Ginger cake

INGREDIENTS:

½ cup unsalted butter, melted

½ cup sugar

½ cup sour cream

2 eggs

½ cup buckwheat honey

Grated rind of 1 lemon

4 teaspoons peeled and finely grated

1 teaspoon baking soda

fresh ginger

½ teaspoon salt

2 cups unbleached white flour



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DIRECTIONS:

Preheat the oven to 350 degrees F. Grease an 8-inch square pan.

In a medium bowl, combine the butter, sour cream, honey, sugar, eggs, lemon rind and ginger. Stir until smooth.

Sift in the flour, soda and salt.

Give it a good stir then spread it in the baking pan.

You can test the readiness of your cake by inserting a toothpick in the centre. Bake until it comes out clean (about 30–35 minutes).

Cool, then turn out onto a rack, or cut and serve from the pan.

Print the recipe cards and cut out along the dotted lines. make sure to get a grown-ups permission before trying out these recipes!