



## Mother-in-law's Ginger Fairings

### Ingredients

110g [4 oz] Marg or butter

80g [3oz] Castor Sugar

1 Tablespoon Syrup

175g [6oz] SR Flour

1 teaspoon ground ginger

1 good pinch bi-carb

### Method

- 1 In a saucepan melt butter, sugar and add syrup
- 2 Sieve dry ingredients together
- 3 Remove melted ingredients from heat and cool for a few minutes
- 4 Add all dry ingredients to saucepan and stir well together
5. Leave mixed ingredients while you grease your baking sheets
6. Put large teaspoons mixture, spread well apart, onto baking sheets
- 7 Cook in preheated oven temp 180 for 10-12 mins
8. Allow to cool for a few mins before transferring to cooling rack

ENJOY!!