

Ingredients:

- 5 eggs separated
- 1 cup caster sugar, divided in two
- 3/4 cup cornflour or fine cornstarch
- 2 tablespoons plain flour
- 3 teaspoons baking powder
- 2 teaspoons ground ginger
- 2.5 teaspoons ground cinnamon
- 2 teaspoons cocoa powder
- 1 tablespoon golden syrup, warmed
- 300ml/10.6flozs. cream
- 3.5 tablespoons golden syrup
- Whipped cream & chocolate shavings

Aunty Shirly's GINGER FLUFF CAKE

Step 1

Preheat oven to 180C/350F. Line 2x 20cm/8inch round tins on the base and sides. Whip the egg whites until delicate foamy soft peaks form. Then add *half* of the sugar and whip until glossy and firm. Then add the yolks and the rest of the sugar and whip until triple the size and very light and airy.

Step 2

Sift in the cornflour, flour, baking powder and spices in three lots. Fold this into the egg mixture making sure that it is well blended - I often find little streaks of flour hiding at the bottom and folding the flour in takes time. Add the tablespoon of golden syrup. Divide evenly among the two tins and bake for 26-29 minutes or until the centre springs back when touched. Cool and remove from tin (don't burn your fingers!). You can make these the day before and wrap them or you can freeze the cooled cakes too. (My nephew Jeff loves to take a slice to work each day.)

Step 3

Whip the cream with the golden syrup until you get a thick, spreadable, billowy whipped cream filling. Sandwich the two cakes together with the cream and pipe some on top. Sprinkle with chocolate shavings and serve.



BROTHERS' NEST IN CINEMAS FROM JUNE 21