

CINNAMON SLICE

½ lb (225g) Margarine
1 teaspoon Ginger
7 oz (200g) Sugar
2 teaspoons Cinnamon
½ lb (225g) Plain Flour
1 egg
2oz (50g) Ground Almonds or 3oz (75g) Nut Mix
Chopped nuts for topping

Cream margarine and sugar.

Add egg yolk, almonds, ginger & cinnamon.

Mix in flour.

Spread thinly in greased and lined swiss roll tray.

Beat egg white until frothy.

Brush over biscuit mixture.

Sprinkle with nuts.

Bake in oven No. 3, 325°F/170°C for 30 mins.

Cut into fingers when cold.

Makes a spicy alternative to shortbread.