

GINGER PUFF PUFF

Recipe from the Ginger and Spice Festival



INGREDIENTS:

3 cups self raising flour
1.5 cups sugar
1.5 cups water
4 tsp Ginger Flakes (or whatever you like - banana/coconut/cinnamon/nutmeg/all spice/ orange or lemon zest)
Oil to deep fry

RECIPE

By Saco Trading

Method

1. Put the Ginger Flakes in a processor and pulse until it looks like fine flour.
2. Add all the ingredients in a bowl then mix.
3. Pour the oil into a deep pan until it is half full and preheat
4. Use an ice cream scoop to scoop up the batter mix and drop it in the hot oil – this will help you create a round shape.
5. Fry for few minutes on one side, then turn on the other side with the help of a skimmer.
6. Once they are golden brown, remove from the oil and place on Kitchen roll.
7. Serve plain or with maple syrup, chocolate sauce, vanilla ice cream... or anything you fancy.



Ginger & Spice Festival
Market Drayton