

Cinnamon oysters

Melt-in-your-mouth **Cinnamon oysters** are a delight. These individual spicy sponges can be made well ahead, filled with cream, left for two hours to soften and then stored in ice cream containers in the deep freeze (after freezing on a flat plate).

For 12 - 18 cinnamon oysters

2 eggs, pinch salt, ½ cup minus 2 Tbsp castor sugar, 1Tbsp golden syrup, ½ cup flour, 1 tsp cinnamon, ¼ tsp ground ginger, ½ tsp baking soda.

Separate the egg yolks & whites, put the yolks aside & beat the whites with a pinch of salt until foamy.

Add sugar & continue beating until the whites are stiff & the mixture forms peaks with tips which fold over when the beater is lifted from them.

Measure the golden syrup using a household spoon. Dip it in hot water, then measure a slightly rounded spoonful. Add the golden syrup to the whites & beat until well combined.

Beat in the egg yolks.

Sift together the carefully measured dry ingredients & fold into the egg mixture with a knife or rubber scraper, taking care not to beat and lose air from the light mixture.

Spoon a rounded household tablespoon or dessertspoon of mixture into lightly buttered or sprayed shallow patty tins.

Bake in a moderate oven (180° C) for 8-10 minutes or until the centres spring back when lightly pressed with your finger. Leave to cool slightly in the patty tins before removing them. Cool on a wire rack.

Cut through, leaving a hinge using a sharp, serrated knife.

Fill with whipped cream. Before serving, dust with icing sugar