

Courtesy of The Red Cross – Please Donate



Rhubarb & Ginger Sponge Pudding

- 125g butter
- ½ cup sugar, plus 2 tablespoons extra
- 1 egg
- 1 cup flour
- 2 teaspoons baking powder
- 2 teaspoons ground ginger
- 600g (approximately 5 large stems) rhubarb
- ¼ cup orange juice

1. Preheat the oven to 180°C. Beat the butter and the first measure of sugar until pale and creamy. Add the egg and mix well. Add the flour, baking powder and ginger and gently mix together.
2. Chop the rhubarb into 2-3cm long pieces and place in the bottom of an overproof baking dish. Pour over the orange juice and sprinkle with the extra sugar.
3. Spoon the sponge batter over the rhubarb and bake for 45 minutes until the sponge is golden and cooked.

Serves 6.



Thinking of Selling?

Your Written Property Appraisal will include:

- FREE GIFT CARD (TSC's)
 - Written value range of your home
 - Explanation as to how we determine the value range
 - Explanation of our introductory commission
 - Personalised in-depth details of sales relevant specific to YOUR home and YOUR area
 - Explanation of what methods of sale are open to you
 - Explanation of what marketing options are open to you
 - Explanation of what improvements to your property would achieve the best outcome
 - Evaluation of current market conditions and outlook
- All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



**Team Commitment
Loyalty & Gift Card**

\$1,000 as a personal
thank you from us.

It's on the house!



RayWhite

**Two Dedicated
Salespersons Every Listing**

From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career as a fine dining Chef in the UK. Here is a selection of recipes used during her career

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this selected recipe

Email: jas.sergeant@raywhite.com Phone: 021 184 2626