



Are you a **festive** Fairtrader?



Why not indulge in a little FAIRTRADE this festive season?

Attend our **festive Fairtrade fair** and exhibition at **Zeste at Crombie**, 12-2.00pm, **Friday 1 December**.

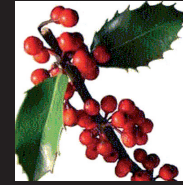


Help **guarantee** that disadvantaged producers get a **better deal** by buying Christmas presents **with the Fairtrade Mark** and those that are fairly traded. The Fairtrade Mark guarantees farmers in developing countries a fair price for their products which cover their costs.



MAKE FAIRTRADE YOUR HABIT

Visit the university of Aberdeen Fairtrade webpages at: www.abdn.ac.uk/fairtrade



A **festive** Fairtrade recipe



Chocolate cake with candied ginger

Serves 8

340 g dark **Fairtrade** chocolate, broken into pieces
142 g unsalted butter
125 g **Fairtrade** sugar
50 g crystallised or candied ginger, very finely chopped
4 large egg yolks
6 large egg whites
40 g plain flour
Unsalted butter to grease tin

- Preheat oven to 180°C/350°F/Gas Mark 4.
- Combine the chocolate, sugar, butter, and ginger in a double boiler (a bowl in a pan of hot water would do). Melt over a medium heat, stirring until the ingredients are thoroughly blended.
- Allow the mixture to cool, then whisk in the egg yolks, then the flour. Mix thoroughly.
- Beat the egg whites until they form firm peaks.
- Add one third of the egg whites to the chocolate batter and mix vigorously. Then gently fold in the remaining egg whites.
- Butter the tin and add the mixture. Bake for 35-40 minutes until the cake is firm.
- Allow the cake to cool for several hours before removing from the tin. Dust with powdered sugar.



Courtesy of © Ken Hom 1999,
a recipe from the Fairtrade Foundation
www.fairtrade.org.uk

