



Norfolk Federation of WIs

Charity Number: 227411

Norfolk Fair Buttons

Traditionally sold at Easter Markets in

Norwich and Great Yarmouth

Great for Norfolk Day street parties and picnics

From Viv Hanmer, City WI

1. 225g plain flour
2. 15g ground ginger
3. Pinch bicarb
4. 50g butter in small pieces
5. 100g soft brown sugar
6. 100g golden syrup
7. Grated rind of 1 lemon

Temp. 350F/180C

Sift together 1-3 and rub in 4. Add 5-7 and mix thoroughly. Roll out thinly and cut into small rounds. Bake on greased baking sheets for 10-12min.

Cool on wire tray.

Alternative:

2) 2 tsp + 1/2tsp mixed spice

3) 1 small tsp

No 6 or 7

Add egg and 2tbsp milk

Mix, knead, form into small balls and place them on a greased baking sheet then press each one lightly on top and bake for 25 min

