



Buttermilk Rusks

9 x 250 ml flour (normal / cake)
375 ml sugar
15 ml baking powder
15 ml cream of tartar
5 ml salt
500 g margarine
2 eggs
125 ml cream
400 ml buttermilk
5 ml baking soda

1. Sift the cake flour, sugar, baking powder, cream of tartar and salt together in a large mixing bowl.
2. In another bowl, mix the eggs, cream, 250ml of the buttermilk and the baking soda together.
3. Melt the margarine, and mix everything together in the large mixing bowl, to a soft dough.
4. Add the rest of the buttermilk and mix again. The best way is to use your hands, as it might be sticky and difficult to handle otherwise.
5. Grease an oven dish. Put the dough in it, and gently flatten it, without pressing too hard. This is the easiest way. Otherwise, you can roll golf size balls, and place them next to each other.
6. Bake for 1 hour, at 180 degrees C (pre-heated), or until thoroughly baked through (testing pin comes out clean).
7. Leave to cool down and then if you rolled the balls, you could break it into pieces. If not, cut into pieces with a bread knife.
8. Place on oven racks or in oven dishes and dry out at 100 degrees C for about 5 hours. Make sure all the pieces are evenly spaced out.