

## Cinnamon Cake

By Helen Smale

This recipe is great if you don't have a mixer – you only need a bowl and spoon to mix.

### Ingredients:

- . 1 cup self raising flour
- . 1 cup sugar
- . ½ cup milk
- . 2 eggs
- . dash of vanilla extract
- . cinnamon sugar and melted butter



Place flour, sugar, milk, eggs and vanilla extract in mixing bowl and combine well using large spoon or whisk. Place in prepared tin and bake in moderate oven (180C or 350F) for approximately 20 minutes. The cooking time can vary according to the type of tin used and your oven.

While the cake is still warm brush with melted butter and sprinkle liberally with cinnamon sugar. If you don't have cinnamon sugar, you can make your own by combining cinnamon and caster sugar.

### JB Tips & Tricks:

Advice & announcements shared between members

If you have useful information you'd like to submit, please send it to the Publishing Team at [sharonksuri@gmail.com](mailto:sharonksuri@gmail.com)

### SEEKING: Massage Therapy recommendations

- ♦ Got one? Send the details in to the Publishing Team to be mentioned in next month's newsletter.

### Handy Kitchen Tips:

Having suffered the unfortunate problems of finding both weevils in my bags of rice and then in my cereal (causing a bit of a cupboard infestation!), I found these handy tips on the internet. So far they seem to be working for me so thought I would share with you all.

- ♦ To prevent weevils in your rice or flour, place bags in the freezer for 4 days after purchase. This will kill any weevils or larvae (nice!) in the rice grains. After this time the rice or flour can be removed from the freezer and stored in the normal way.
- ♦ To discourage weevils in your store cupboards, place dry bay leaves on the shelves and in any containers with dry goods. For some reason the bay leaves repel the weevils but do not taint the food with smell or taste.

Submitted by Kathy George

### Baking Supply Store:

I don't know how many of you like to bake, but I do. I've discovered a great shop in Taman Gaya where I can find bread flour, paper muffin/cupcake wrappers, glycerin, fondant and more. They also have a variety of cake/muffin mixes and offer classes.

De Mas Bakery Ingredient Supply, 29 Jalan Sasa 6, Taman Gaya, 81800 Ulu Tiram Johor, 07-861 1151. Off the Tebrau Highway, near the Ulu Tiram junction. Open most days.

Submitted by Sharon Suri