

Jamaican Bulla Cake

Serves 12

Ingredients

- 2 $\frac{3}{4}$ - cups brown sugar
- $\frac{1}{2}$ - tablespoon salt
- 2 - cups of water
- 1 - cup margarine
- 2 - tablespoon ginger
- 2 - tablespoon vanilla
- 7 $\frac{1}{2}$ - cups flour
- 3 - tablespoon baking powder
- $\frac{1}{2}$ - tablespoon baking soda
- 1 - teaspoon nutmeg
- Flour for rolling out bulla

Directions

1. Dissolve sugar and salt in water, add ginger, margarine and vanilla.
2. Sift together all dry ingredients and combine with liquid gradually.
3. Dough must be clammy and heavy. Place the dough on floured board and dust with flour until dough is manageable.
4. Roll out to a thickness of about $\frac{1}{2}$ and cut into slices.
5. Bake in a 375-degree oven until done for about 20-25 minutes.