

ORANGE POLENTA CAKE

200g margarine (plus extra for greasing)
300g golden caster sugar
3 large eggs
1 tsp vanilla extract
100g polenta
200g ground almonds
1 tsp baking powder
Finely grated zest and juice of 2 oranges
165g raspberries (plus extra to serve)
2 tbsp flaked almonds
2 tbsp orange liqueur (optional)

- 1 Preheat oven to 160°C, 140°C fan or gas 2. Grease and line a 23cm springform cake tin.
- 2 Whisk the margarine and 200g of the sugar in a large bowl until creamy. Beat in the eggs and vanilla extract.
- 3 Add the polenta, almonds, baking powder and orange zest and mix together. Gently stir in raspberries. Spoon into the tin, scatter with flaked almonds and bake for 50 minutes until set and lightly browned.
- 4 Meanwhile, place the orange juice and remaining 100g caster sugar in a small saucepan and simmer gently over a medium heat for about 10 minutes until thickened and syrupy. Remove from the heat and stir in the liqueur (if using).
- 5 Prick the cake with a thin skewer and spoon over the syrup. Leave to cool in the tin before slicing and serving.

For the Show present the whole cake.

CHEDDAR PENNIES

Makes 20

50g butter (at room temperature), plus extra for greasing

115g grated Cheddar cheese

40g plain flour, plus extra for dusting

Pinch of chilli powder

Salt

- 1 Cream the butter until soft.
- 2 Stir in the cheese, flour, chilli and pinch of salt to form a dough.
- 3 On a floured surface, roll the dough into a cylinder about 3cm diameter.
- 4 Wrap in greaseproof paper and chill in the fridge for 1-2 hours.
- 5 Preheat oven to 180°C/160°C fan/gas 4.
- 6 Grease one or two baking sheets.
- 7 After chilling, slice the dough into 5mm thick rounds and place on baking sheets.
- 8 Bake for about 15 minutes or until golden.
- 9 Cool on the tray before moving onto a plate.

For the Show display five on a plate.