

FRUIT LOAF CAKE – Class 34

Present the whole cake for your Show entry

Ingredients:

Cake:

75g caster sugar

75g softened butter

100g self-raising flour

1 egg

½ tablespoon milk

200g mixed dried fruit of your choice (e.g. cranberries, raisins, sultanas, chopped dried apricots)

Grated zest of one lemon

Method:

1. Preheat oven to 160c/150c fan/gas 3
2. Grease and line a 450g (1lb) loaf tin.
3. Measure all ingredients into a bowl, mix and combine together.
4. Bake for approximately 50-60 minutes or until firm and golden brown

Please also note that for hygiene reasons your cake should be covered, for example with film wrap, when it is staged for the show.

COFFEE AND WALNUT CAKE – Class 35

For this class entrants are asked to bake a 2-layer coffee and walnut cake of between 7 and 8 inches (18 – 20m cm) in diameter.

The cake should include icing in the centre and may include icing on the top if entrants wish to do this.

The whole cake should be presented for the entry to the show.

Entrants can choose their own recipe for this class and choose how they complete the cake for best presentation.

Please include a copy of your recipe as you stage your cake on show day, so that the judge can see this.

Please also note that for hygiene reasons your cake should be covered, for example with film wrap, when it is staged for the show