

Class 116: Fancy Cakes

Ingredients

150g (6oz) margarine
150g (6oz) caster sugar
150g (6oz) self-raising flour
3 medium eggs

Method

Heat oven to 180d C (350d F) gas mark 4.

Grease a 28cm x 18cm (11in x 7in) tin.

Cream margarine and sugar until light and fluffy.

Beat in eggs one at a time, adding a little flour with each.

Gently fold in the remaining flour.

Place in the prepared tin and bake for 30-35 minutes.

When cold, cut into shapes and cover with glace icing (*see below*) and decorate with nuts, cherries, angelica, crystallised flowers, as you wish.

For the glace icing:

Ingredients:

100g (4oz) sieved icing sugar
1 x 15ml spoon (1 tablespoon) of warm water.
Flavouring and colouring if you wish. This is optional.

Method

Place the icing sugar in a basin and gradually add water.

Stir until smooth, add flavouring and colouring (optional) until the mixture is thick enough to coat the back of a wooden spoon.

Decorate the shapes creatively, using the icing as quickly as possible.

Class 55: Lemon Curd

Ingredients

4 juicy thin-skinned lemons
4 eggs
100 g (4oz) unsalted butter, softened
300g (12oz) sugar

Method

Finely grate the lemon rind, taking care to avoid the white pith.

Squeeze the lemon juice and put through a strainer. Beat the eggs until well mixed and foamy. In the top of a double boiler (or in a bowl over a pan of simmering water), combine the lemon rind and juice, softened butter and sugar and stir gently until the butter has melted. Strain in the beaten eggs, stirring vigorously to blend all the ingredients thoroughly. Continue to stir over simmering water until the curd is smooth, thick and creamy, about 20 minutes. It will be very hot, but do not let it boil, or the eggs will curdle.

Pour the curd into small, hot, clean jars and allow to cool before covering. Makes 3 small jars.

Lemon curd will keep in the fridge for a maximum of 8 weeks.

Only one jar to be exhibited.

Class 58: Shortbread Biscuits

Ingredients

150g (6oz) plain flour
100g (4oz) butter or margarine
50g (2oz) caster sugar
Extra caster sugar for dusting
A baking sheet, lightly greased.

Method

Pre-heat the oven to 150d C gas mark 2

First beat the butter with a wooden spoon to a soft consistency, then beat in first the sugar and then the sifted flour. Still using the wooden spoon, start to bring the mixture together, then finish off with your hands to form a paste. Now transfer this to a board lightly dusted with caster sugar, then quickly and lightly roll it out to about 3mm (1/8. inch) thick, dusting the rolling pin with sugar if necessary. Use a 7.5cm (3inch) fluted cutter to cut the biscuits out, then arrange them on the baking sheet and bake on a highish shelf in the oven for 30 minutes. Cool the biscuits on a wire rack, dust them with some caster sugar, and store in an airtight tin to keep them crisp.

Exhibit only 6 biscuits.

Class 59: Victoria Sandwich (serves 8)

Ingredients

150g (6oz) margarine
150g (6oz) caster sugar
3 eggs

150g (6oz) self raising flour
Raspberry jam (to finish)

You will also need: Two 20 cm. (8 inch) sandwich tins

Method

1. Heat oven to 180 deg. C 350 deg. F Gas Mark 4. Grease the 20cm. (8 inch) sandwich tins.
2. Cream margarine and sugar until light and fluffy. Beat in eggs one at a time, adding a little flour with each.
3. Gently fold in remaining flour.
4. Place in prepared tins and bake for 30 minutes.
5. When cool, fill with raspberry jam. Dust with icing sugar.

Class 60: Carrot Cake

Ingredients

200g/8ozs. butter or margarine
200g/8ozs. soft brown sugar
4 eggs, lightly beaten
200g/8ozs. self-raising flour, sifted
Half teaspoonful salt
1 teaspoonful grated nutmeg
3 teaspoonfuls mixed spice
300g/12ozs. carrots, coarsely grated

For the glaze icing:

200g/8ozs. icing sugar and 2 tablespoonfuls water
50g/2ozs. walnut halves to decorate

Method

Pre-heat oven to 180d C, 350d F, (gas mark 4)

Line and grease a deep 20cm/8inch round cake tin. Cream the butter or margarine and sugar until light and fluffy. Gradually beat in the eggs, adding a little of the flour to prevent curdling. Fold in the remaining flour, salt and spices. Fold in the grated carrot and spoon into the prepared cake tin.

Level the top and bake in a pre-heated oven for 1 ½ hours or until a skewer inserted into the centre comes out clean.

Leave to cool in the tin for 5 minutes before turning out on to a wire rack to cool completely.

Class 60: Carrot Cake (continued)

Beat the icing ingredients together until smooth, pour over the cake and decorate with walnuts.

Class 68: Carnation Lemon Drench Cake

Ingredients

200g (8oz) butter, softened
4 large eggs, beaten
397g can Carnation Condensed Milk
50g (2oz) ground almonds
Finely grated zest and juice of 1lemon
200g (8oz) self-raising flour
1 tsp. baking powder
1 tbsp. poppy seeds

Syrup

Juice of 2 large lemons
100g (4oz) caster sugar

Method

1. Pre-heat oven to 180dC (160dC fan) mark 4. Grease and line the base of a 20.5 cm (8in) springform cake tin with baking parchment.
2. Put all the cake ingredients into a large bowl and beat together with an electric hand whisk, until just smooth and pale. Pour into the prepared cake tin and bake for 55-65 minutes, until a skewer inserted into the middle of the cake comes out clean.
3. Just before the end of cooking time, make the syrup by gently heating the lemon juice in a pan. While the cake is still warm, make holes all over it with a skewer and spoon over the syrup, allowing it to sink into the cake. Leave cake to cool in the tin.
4. When the cake is cool, transfer it to a serving plate.