

SPRING SHOW RECIPES - 2020

Apricot & Walnut Slices (Class 35)

For the oat mixture 50g/2 oz porridge oats 50g/2oz light muscovado sugar 40g/1.5oz chopped walnuts 200g/7oz wholemeal self-raising flour 175g/6oz butter, melted	For the filling 175gm/6oz ready-to-eat dried apricots 50ml/2 fl oz water 2 tbsp caster sugar Grated rind of 1 lemon
--	--

- 1 Preheat oven to 150C/fan 130C/gas. Grease an 18cm (7") shallow square cake tin and line base with baking parchment
- 2 Prepare filling: snip apricots into pieces and put in small pan with the water, sugar and lemon rind. Bring to boil and simmer gently until apricots are really soft and the liquid has evaporated. Leave to cool.
- 3 Whilst filling is cooling, make oat mixture. Put oats, sugar, walnuts and flour into a bowl and stir in melted butter. Divide the mixture in half and spread one half in to base of tin. Spoon cooled apricot mix on top in an even layer. Cover evenly with remaining oat mix.
- 4 Bake for 45 minutes until firm and golden brown. Cut into slices whilst warm.

Cherry Cake (Classes 36 & 39)

225g/8oz softened butter 225g/8oz caster sugar 4eggs, lightly whisked 225g/8oz plain flour ½ tsp baking powder	250g/9oz glace cherries 110g/4oz ground almonds Few drops vanilla essence 1 tbsp milk 2 tbsp demerara sugar
--	---

- 1 Preheat oven to 180C/fan or 160/Gas4. Butter and line the base of a 20cm/8in round cake tin
- 2 Cream butter and sugar until light and fluffy. Beat in eggs a little at a time.
- 3 Sieve flour and baking powder. Using a metal spoon, carefully fold in to creamed mixture.
- 4 Gently fold the cherries and ground almonds into the cake, adding one or two drops of vanilla essence and then the milk
- 5 Spoon into the tin, level off the top with the back of a spoon, then sprinkle with demerara sugar.
- 6 Bake for 1 ¼ to 1 ½ hours or until the centre of the cake is springy to the touch. Cool in the tin for 15 minutes before turning out.