

SUMMER SHOW RECIPES – 2020

Almond and Chocolate Chip Cake - classes 60 & 67

175g/6oz self-raising flour	175g/6oz softened butter
175g/6oz caster sugar	3 large eggs
50g/2oz ground almonds	175g/6oz plain chocolate chips
1 tsp vanilla extract	Flaked almonds for sprinkling

- 1 Preheat oven to 180 degrees/fan or 160 degrees/gas 4. Butter a 18cm (7") round cake tin, and line base with baking parchment
- 2 Measure flour, butter, sugar, eggs, ground almonds, chocolate chips and vanilla extract into a large bowl and beat for around 2 minutes until thoroughly mixed
- 3 Turn the mixture in to the prepared tin and level the surface. Sprinkle the top liberally with flaked almonds
- 4 Bake in a pre-heated oven for about 1-1 ½ hours until well risen and when the top of the cake springs back when lightly pressed. Leave to cool in the tin for ten minutes then turn out, peel off the baking parchment and leave on the a wire rack to cool

Fruit Cake - Classes 65 & 65

175g/6oz margarine or butter	225g/8oz self-raising flour
150g/5oz soft brown sugar	225g/8oz tin pineapple
2 eggs whisked	110g/4oz glace cherries
350gm/12oz mixed fruit	

- 1 Pre-heat oven to 170C/Fan 150C/Gas.
Butter and line the base and sides of a 20cm (8") tin
- 2 Chop cherries and pineapple and put in to saucepan with juice from pineapple, the butter, mixed fruit and sugar.
- 3 Heat until butter melts but do not boil
- 4 Remove from the heat and add the flour and eggs