

Helmdon Flower and Produce Show 2013

Class 43. Teabread, Men/Boys only

Ingredients:

6oz (175g) currants
6oz (175g) sultanas
8oz (225g) light muscovado sugar
10fl oz (300ml) strong hot tea
10oz (275g) self-raising flour
1 egg, beaten

Method:

- Measure fruit and sugar into a bowl, pour over hot tea, cover and leave overnight.
- Pre-heat oven to 150°C/ 300°F/ Gas 2. Lightly grease and base line a 2lb (900g) loaf tin with greased greaseproof paper.
- Stir the flour and egg into the fruit mixture, mix thoroughly then turn into the prepared tin and level the surface.
- Bake in the pre-heated oven for about 1½-1¾ hours or until well risen and firm to the touch.
- Leave to cool in tin for 10 minutes, then turn out and leave to cool on a wire rack.

Helmdon Flower and Produce Show 2013

Class 44: Cherry Cake, Women/Girls only

Ingredients:

7oz (200g) glacé cherries
10oz (275g) self-raising flour
3oz (75g) ground almonds
2 teaspoons baking powder
8oz (225g) soft margarine
8oz (225g) caster sugar
4 eggs

Method:

- Pre-heat oven to 160°C/ 325°F/ Gas 3. Lightly grease and base line an 8 inch (20cm) deep round cake tin with greased greaseproof paper.
- Cut each cherry into quarters, rinse in a sieve under running water then dry well on kitchen paper.
- Measure all remaining ingredients into a large bowl and beat well for 1 minute to mix. Lightly fold in the cherries.
- Turn into prepared tin and level the surface.
- Bake in pre-heated oven for 1½-1¾ hours or until a skewer inserted into the centre of the cake comes out clean.
- Leave to cool in tin for 10 minutes, then turn out and leave to cool on a wire rack.