

Cumnor Gardening Club – Spring Show 2020

Easy Fruit Cake, Class 27

225g butter (room temperature) or vegetable spread (at least 70% fat), plus extra for greasing
225g caster sugar
4 large eggs
225g self-raising flour
100g ground almonds
1/2 tsp almond extract
450g mixed dried fruit
25g flaked almonds

1. Preheat the oven to 160°C (fan 140°C/325°F/Gas 3). Grease a 20cm (8in) springform or deep, loose-bottomed round cake tin. Line the base and sides of the tin with baking parchment.
2. In a large bowl, cream the butter or vegetable spread and sugar with an electric mixer or wooden spoon until fluffy, then add the eggs a little at a time, beating well between each addition to prevent curdling.
3. Fold in the flour, ground almonds, and almond extract and beat until all the ingredients are thoroughly mixed. Gently fold the dried fruit into the mixture, stirring with a wooden spoon until well combined.
4. Spoon the mixture into the tin and level the top. Sprinkle the surface with the flaked almonds.
5. Put the tin into the oven and bake for one and a half to two hours. To test if the cake is cooked insert a skewer into the centre. If the skewer comes out wet and sticky, cover the cake with foil or greaseproof paper and return it to the oven to cook further. When the cake is done, remove from the oven and leave to cool in the tin.

Cheese sables, Class 29

100g plain flour
100g butter
50g mature cheddar cheese, finely grated
50g fresh parmesan
1-2 pinches of cayenne pepper
1 pinch black pepper
1 small egg beaten

1. Sift the flour and pepper into a mixing bowl
 2. Rub in the butter, add the cheese and work into a stiff paste
 3. Roll out and cut into shapes of your choice
 4. Brush with beaten egg and bake at 180C (Gas mark 4) for about 15 minutes or until golden
 5. Cool on a wire rack.
- NB: this makes 50 small (3cms) biscuits and will keep up to 2 weeks in an airtight container