

Cumnor Gardening Club – Spring Show 2024

Honey Fruit Cake, Class 26

115g butter/margarine
170g honey
2 eggs
225g self raising flour
225g mixed dried fruit
milk
pinch salt

1. Cream butter/margarine and honey together
2. Beat eggs and add alternately with sifted flour and salt to a creamed mixture
3. Add fruit and enough milk if necessary to give a dropping consistency
4. Turn into a well greased 2lb loaf tin and bake on middle shelf for about 1 – 1¼ hours in a preheated oven (300F/150C) – an inserted skewer should come out clean.
5. Allow to cool a little and then turn out onto a wire cake stand and leave to cool

Apple Cake with Crunchy topping, Class 27

2 apples (300g), peeled and cored
225g self raising flour
1 tsp baking powder
½ tsp ground cinnamon
½ tsp mixed spice
125g butter plus 25g melted butter
125g light brown sugar
1 lemon zested
2 eggs beaten
2 tbs Demerara sugar

1. Heat oven to gas mark 4/160C and base line a 20cm (8 inch) loose bottomed cake tin
2. Cut 1 apple in half and cut one half into 8 slices. Chop remaining apple
3. Sieve the flour, baking powder and spices. Rub in the butter
4. Stir in the sugar, lemon zest and chopped apple
5. Add the eggs and mix well
6. Spoon into the cake tin and level the top
7. Arrange the apple slices on the top, brush with the melted butter and sprinkle with the Demerara sugar
8. Bake for 30–40 minutes – an inserted skewer should come out clean.

6 Cheese cocktail sable biscuits, 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 small shapes of your choice about 3cms but can be larger

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 that will keep up to 2 weeks in an airtight container. The raw mixture freezes well.
