

Aylburton Flower & Vegetable Show 2018

Recipes

Light Fruit Cake Recipe

4ozs block margarine
6ozs light brown sugar
14ozs mixed dried fruit
8 fl.ozs water
2 eggs
8ozs self raising flour
1 teaspoon mixed spice

Grease and line 2lb loaf tin or 7"round tin

1. Place dried mixed fruit into saucepan with the water and bring to the boil. Turn off the heat and leave fruit to absorb liquid.
2. Heat oven to 180C/160Fan/Gas Mark4
3. Cream margarine, sugar and mixed spice together until light, pale and fluffy.
4. Beat in eggs one at a time.
5. Fold in flour until thoroughly mixed.
6. Fold in fruit, mix carefully.
7. Pour mixture into prepared tin and bake in centre of the oven for 1—1hr 15mins.
8. Leave to cool in tin.

Chocolate Brownies

100g butter
40g cocoa powder
50g plain chocolate broken into pieces
2 medium or large eggs
Half level teaspoon salt
225g light muscovado sugar
50g self raising flour

PREHEAT OVEN TO 180C/160 FAN/MARK4

1. Grease/butter and line 7inch square tin.
2. Stir butter over gentle heat until melted .
3. Stir in cocoa until it is smoothly blended,
4. Then add the chocolate, stir until melted, And remove from the heat.
5. Whisk eggs, salt and sugar in a large bowl Until light and frothy.
6. Then whisk in the butter and chocolate mixture
7. Sift flour onto mixture and stir in well.
8. Pour into prepared tin.
9. Bake in centre of oven for 30 to 40 mins. It should still feel slightly undercooked.
10. Cool in the tin, then sieve with a little icing Sugar and cut into 9 squares. Remove with a Flexible spatula.