



AGRICULTURAL AND
HORTICULTURAL SOCIETY

VILLAGE SHOW 2011

Cookery

- 47 3 Fruit Scones
- 48 1 Jar Lemon Curd
- 49 1 Jar Marmalade
- 50 1 Jar Jam - any
- 51 Victoria Sponge - own recipe
- 52 Chocolate cake to recipe below
- 53 6 pieces of shortbread
- 54 5 ginger biscuits

Chocolate cake recipe for class 53

6oz (175g) unsalted butter
3 eggs beaten
3 tbsp ground almonds
Pinch of salt

6oz (175g) caster sugar
3 tbsp golden syrup
8oz (225g) self-raising flour
1½oz (40g) cocoa powder

Butter icing
8 oz icing sugar
2 tbsp butter softened

2oz cocoa powder
a little hot water to mix

Preheat the oven to 180°C/375°F, gas mark 4. Grease and line two 8"/20cm cake tins. Put softened butter and sugar into bowl and beat until light and fluffy. Gradually beat in the eggs. Stir in the syrup and ground almonds. Sift the flour, salt and cocoa into a bowl, then fold into the mixture, adding a little water or milk if necessary. Spoon the mixture into the tins and bake for 25-35 mins, depending on your oven. Turn out onto wire racks to cool.

Beat the butter until it is soft. Sift the icing sugar and cocoa, and slowly add to the butter, with a little hot water if necessary, mixing into a smooth paste. Sandwich the two cakes together with icing, using the remainder to decorate the top and sides of the cake. Sprinkle with some icing sugar to finish.