***Recipes***

*Notes:*

1. *Cooking times may need reducing for fan ovens.*
2. *Spoon measures should be level in all recipes unless specified otherwise.*
3. *Recipes should be followed in either ounces or grams, don’t mix units*
4. *Ovens should be pre-heated*

**Gluten Free lemon drizzle loaf (class 68)**

250g/8oz butter, softened plus extra for greasing 250g/8oz caster sugar

250g/8oz Gluten Free flour 2 teaspoons baking powder

4 eggs, beaten grated rind and juice of one lemon

Lemon rind twist to decorate (optional)

For the Lemon drizzle:

Grated rind and juice of two lemons 100g/3oz granulated sugar

1. Grate lemons and line a 900g (2lb) loaf tin.
2. Place all the cake ingredients in a food processor and whizz until smooth or beat together in a large bowl until light and fluffy.
3. Spoon the mixture into the prepared tin and place in a preheated oven 1800C/3500F/gas mark 4 for 35 to 40 minutes until golden and firm to the touch.
4. Remove from the oven and transfer to a wire rack.
5. Prick holes all over the sponge with a cocktail stick.
6. Mix the drizzle ingredients together in a bowl, then drizzle over the warn loaf.
7. Leave until completely cold.
8. Decorate with a twist of lemon (optional).

**Gingerbread Squares (Class 70)**

225g/8oz plain flour Pinch salt

2 teaspoons ground ginger 1 teaspoon mixed spice

1 teaspoon bicarbonate of soda 55g/2oz soft brown sugar

110g/4oz margarine 170g /6oz black treacle

55g/2oz golden syrup 140ml/1/4pt milk

2 eggs, beaten 55g2oz sultanas

1. Sieve together flour, salt, ginger, spice and bicarbonate of soda, stir in sugar.
2. Melt margarine, treacle and syrup gently, gradually beat in milk, allow to cool and add eggs.
3. Stir in treacle mixture into flour mixture, add sultanas.
4. Pour into greased cake tin, approx. 7” square, and bake 1500C/3000F/gas mark 2 for about 1 hour 15 minutes.
5. Exhibit in squares.

**Rubbed in Light Fruit Cake (Class 73)**

1 large carrot 225g/8oz self raising flour

1/2 teaspoon mixed spice 150g/5oz butter

175g/7oz mixed dried fruit 2 beaten eggs

100g/4oz soft light brown sugar 3 tablespoons whole milk

1 tablespoon Demerara sugar

1. Preheat oven to 1800C/3500F/gas mark 4.
2. Grease a deep 7inch round tin and line the base with non-stick baking paper.
3. Peel and grate carrot finely.
4. Sift flour and spice into a mixing bowl, add the butter cut into small cubes and rub into the flour with fingertips until the mixture resembles fine breadcrumbs.
5. Stir in sugar, dried fruit and grated carrot.
6. Make a hollow in the centre and add the beaten egg and milk. Beat with a wooden spoon until it forms soft dropping consistency.
7. Spoon into the tin and smooth level. Make a dip in the centre and bake for approx. 45 mins or until a skewer inserted into the centre comes out cleanly.
8. Leave in the tin for 5 minutes, then turn out and cool on a wire rack.
9. Sprinkle the top with the demerara sugar while still hot.

**Parmesan Shortbreads (Class 75)**

150g/6oz plain flour 75g/3oz grated parmesan

100g/4oz soft unsalted butter 1 large egg yolk

1. Mix all ingredients together using bowl and spoon, electric mixer or food processor until a golden dough begins to form a clump.
2. Turn out onto a surface and knead for about 30 seconds until smooth, then divide into two.
3. Take one half using your hands roll it into a cylinder, as uniformly as possible, about 3cm/11/4in in diameter. Make sure the ends are flat too so that the cylinder resembles a roll of coins. Now roll this up into a piece of clingfilm, twisting the clingfilm at the ends, like a Christmas cracker, and put the roll in the fridge.
4. Repeat with the remaining half of the dough.
5. Preheat the oven to 1800C/3500F/gas mark 4 while the wrapped cylinders rest in the fridge for about 45 minutes by which time you should be able to cut them into thick slices about 1cm/11/2 in thick.
6. Arrange on a baking sheet lined with baking parchment and put in oven for 15-20 minutes, when they should just be beginning to turn a pale gold at the edges.
7. Remove from oven and leave to cool.

**Easy Cherry & Coconut Cake (Class 78)**

100gm/4oz glace cherries 225g/8oz self raising flour

175g/6oz softened butter or soft tub margarine

175g/6oz caster sugar 3 eggs

I tablespoon of milk 50g/2oz desiccated coconut

1. Wash the syrup from the cherries, dry them and cut in half.
2. Place the flour, butter (or marg) and sugar in a bowl with the eggs.
3. Beat the mixture until smooth.
4. Fold in the cherries and coconut with the milk.
5. Spoon into a 2lb lined loaf tin.
6. Bake for approximately 50 mins at 1800C/3500F/gas mark 4.

**Tea Bread (108)**

1 cup cold tea 225g/8oz mixed fruit

125g/4oz castor sugar 1 large beaten egg

2 tbs marmalade 225g/8oz self raising flour

 1. Soak the mixed fruit in the cold tea overnight.

 2. Mix all yhe other ingredients intp the soaked fruit.

 3. Put into 2lb loaf tin

 4. Bake at 170 for approx 45 mins. (Depending on your oven) until firm

 to the touch.