

## Writtle Garden and Allotment Society

### Cookery Recipes for Autumn Show 2015

#### COOKERY RECIPES

*Competitors may replace 'flour' with 'gluten free' equivalents.*

#### Class 172 Christmas Slice

Ingredients:	Method
<p>3oz butter 3oz margarine 6oz soft brown sugar 6oz self raising flour 2oz plain flour 4oz sultanas 4oz raisins 4oz chopped cherries 2oz peel 1 orange 3 large eggs 1 teaspoon mixed spice 3 tablespoons brandy</p>	<ol style="list-style-type: none"><li>1. Soak sultanas, raisins, cherries, peel, grated rind and juice of orange in brandy overnight.</li><li>2. Cream margarine, butter and sugar together. Beat in eggs, add flour and spice,</li><li>3. Add fruit and brandy mix well</li><li>4. Put mixture into 7x10inch lined tray bake tin. Cook in oven at 150C/Gas 5 for 45 minutes until firm to touch</li><li>5. Cool on wire rack.</li><li>6. Cover top with thin layer of marzipan then cover with white fondant icing.</li><li>7. Pattern the surface.</li><li>8. Cut into fingers</li></ol>
<p><b>Topping:</b></p> <p>Marzipan Fondant icing</p>	

#### Class 174 Beetroot and Chocolate Cake

Ingredients	Method
<p>8oz cooked beetroot 4oz plain flour 2oz cocoa powder 1tsp. Baking powder 8oz caster sugar 3 eggs 2tsp vanilla extract Pinch salt 4fl oz sunflower oil 4oz grated dark chocolate</p> <p><b>Butter cream</b> 4oz butter 8oz icing sugar</p>	<ol style="list-style-type: none"><li>1. Blitz the beetroot then add flour, caster sugar, eggs, vanilla extract and salt until well mixed.</li><li>2. Add the sunflower oil and dark chocolate.</li><li>3. Bake in round or 8"x12" tray bake tin at 190C/fan 170C for about 30 minutes.</li><li>4. Cut in half and sandwich together with butter cream icing.</li></ol>

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