

TOPSHAM FLOWER AND VEGETABLE SHOW 2025

RECIPES TO BE USED FOR BAKING CLASSES

1061 Apple Cake

6oz (170g) Self Raising Flour, 6oz (170g) butter, 4oz (110g) demerara sugar, 1 tsp mixed spice, 2 eggs beaten, 2 apples (cooking apples preferred) cut into small cubes.

Put all ingredients, except eggs and apples, into a bowl and mix by hand until like breadcrumbs. Then add the beaten eggs and apples to the mixture and mix together. Put the mixture into an 8" (20cm) greased cake tin and sprinkle a little more demerara sugar over the top. Put into pre heated oven 170C/fan160C/Gas 4/5 for 45 mins to 1 hour. After 45 mins test with skewer to see if ready.

1066 Victoria Sponge

6oz (170g) butter or margarine, 6oz (170g) caster sugar, 3 eggs (size 1 – large), 6oz (170g) self-raising flour, raspberry jam. A drop of hot water if needed, 2 x 7" (18cm) sponge tins (it will be measured!).

Cream the butter and sugar together until pale. In a separate jug beat eggs together and add a little at a time to the mixture, beating well after each addition. When the eggs have been incorporated, take a metal spoon (which will cut and fold much better than a wooden spoon). Sieve flour and fold into mixture a little at a time. The mixture should drop off the spoon easily, but if not, add a drop of hot water. Divide the mixture between the tins and place on centre shelf of oven and cook for 25-30 minutes at 325°F /170°C /Gas Mark 3. When completely cooled, sandwich together with raspberry jam and dust the top with a little caster sugar.

1067 Lemon Drizzle Cake

For the cake: 8oz (225g) butter, 4oz (110g) castor sugar, 10oz (280g) Self Raising Flour, 4 beaten eggs, zest and juice of 1 lemon, 4 tbsp milk.
For the topping: 3oz (85g) icing sugar plus the zest and juice of 1 lemon.

Put all the ingredients for the cake into a bowl and blend thoroughly but don't beat too much or the cake will be dense. Put the mixture into a greased 12" x 8" (30 x 20cm) tin for a traybake or into a loaf tin for a cake. Bake in the oven at 180C/fan 160C/ Gas 4 until firm to touch. When cooked, let the cake cool slightly, prick the cake all over with a skewer or cocktail stick, then pour on the icing sugar mixed with the juice and zest of 1 lemon. This mixture should be quite runny so it can soak into the cake.

1069 Tea Bread

6oz (170g) currants and 6oz (170g) sultanas which should be soaked overnight in 10 fl oz (280ml) of strong tea, 10 oz (280g) Self Raising Flour, 8oz (225g) Muscavado sugar, 1 large egg beaten.

Grease and line a 2lb loaf tin. Add all the other ingredients to the fruit and tea and mix thoroughly. Put the mixture into the loaf tin and bake for 1½ hours at 150C/fan 130C/Gas 3½. Then test with skewer to see if baked. Leave in tin for 5 mins or so after taking out of oven before turning out.

Note: The metric conversions given are approximate.