

## Recipes

### **Victoria Sandwich/Gluten Free Victoria Sandwich**

3 egg recipe.

Raspberry jam filling only, cake may be sprinkled with caster sugar.

### **Boiled Fruit Cake**

5oz butter or margarine • 1 teacup water • 4oz soft brown sugar • 1lb mixed fruit • 1 tsp bi-carb • 1 tsp mixed spice

#### **Method**

Boil all the ingredients slowly for 15 mins, then cool. When cool add **8ozs self-raising flour** and **2 eggs**. Beat well. Cook at 325°F/160°C for 20 mins, 275°F/140°C for further 1 hr 40mins (2 hrs in all)

### **Cherry Cake**

8oz S.R. Flour • 4oz Margarine • 4oz Castor Sugar • 2 eggs Milk to Mix • Pinch of Salt • 4oz Glace Cherries

#### **Method**

Grease and flour a 6" cake tin. Set oven for a moderate heat - gas 3, electric 350°F. Sift flour together with salt. Cut the cherries in half, using a little of the sifted flour to dust them. Rub the margarine into the flour until the mixture has the appearance of fine breadcrumbs. Mix in the sugar. Stir in the eggs with a little milk if necessary to give a stiff consistency. Stir the mixture very well until it is smooth, then stir in the cherries. Bake for about 1 1/4 hours, lowering the heat of the oven if necessary towards the end.

### **Chocolate Sponge**

Gas 5, Electric 375°F • 5oz S.R. Flour • 6oz Castor Sugar • 6oz Margarine • 3 Level Tablespoons Cocoa • Warm Water to Blend Cocoa • 3 Eggs

#### **Method**

Cream fat and sugar. Blend cocoa with enough water to make a smooth paste and add to the mixture. Beat eggs and fold into the mixture alternately with the flour. Divide equally into 2 greased 7" sandwich tins and bake for approx. 20-25 mins until firm to the touch and shrinking slightly from the sides of the tin. Remove from tins and cool.

Sandwich together with vanilla butter cream.