***Village Show Recipes 2023***

*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.