

RECIPES VILLAGE SHOW 2018

I Mary Berry's Victoria Sponge Cake

INGREDIENTS

8oz self raising flour
6oz caster sugar
6oz soft margarine
3 large eggs
1 tsp baking powder
3 tablespoons milk
Good quality strawberry or raspberry jam
Whipped cream (optional)

METHOD

- ❖ Preheat oven to 180c/160c fan/gas 4. Grease and line two 20cm/8in sandwich tins. Rub a little butter around the sides and base
- ❖ Add the eggs, sugar, flour, baking powder and butter to a large mixing bowl. Reserve a little sugar for dusting. Mix with electric blender or wooden spoon until well combined, pale and creamy.
- ❖ Divide the mixture evenly between the tins and bake on the middle shelf for 25 mins. Check at 20mins. The cakes are done when they're golden brown and coming away from the edge of the tins. They should be springy to the touch.
- ❖ Set aside to cool for 5 mins and then turn out onto a cooling rack.
- ❖ To assemble, place one cake upside down onto a plate and spread with plenty of jam. If desired, spread with whipped cream too. Top with the second cake, top side up and sprinkle over caster sugar.

2 HONEY LAVENDER FLAPJACK



PREPARATION 15 mins + cooling	COOKING 15-20 mins	MAKES 16 bars	VEGETARIAN	GLUTEN-FREE	NUT-FREE
----------------------------------	-----------------------	------------------	------------	-------------	----------

The blend of honey and lavender is quite exceptional. So when your lavender is in flower in the garden, dry a bunch and keep them safe in a jar to try this recipe. I discovered using floral hints in cooking when researching food for a Richard III feast in my hometown of Leicester shortly after his bones were found. I have had lots of fun with flowers since. It is important to use good quality oats (jumbo are great) - the bigger they are the more rustic the flapjack. Very small, cheap oats will give a more cake-like texture.

200 g (7 oz) butter
125 g (4 oz/generous ½ cup) soft light brown or demerara (raw) sugar
100 g (3½ oz) golden (corn) syrup
120 g (4 oz) clear honey
4 heads of dried lavender flowers (1 teaspoon)
300 g (10½ oz/3 cups) porridge (rolled) oats
pinch of salt

- 1 Preheat the oven to 190°C (375°F/Gas 5). Line a 20 x 25 cm (8 x 10 in) shallow baking tin with baking paper.
- 2 Melt the butter, sugar, syrup and honey together in a large saucepan.
- 3 Remove the lavender flowers from the stems, if necessary, and chop them. Add these to the melted mixture with the oats and salt. Mix well and turn it into the tin. Flatten out and bake for 15-20 minutes or until it is a deep golden brown all over and a little caramelised around the edges (if not cooked enough, it won't hold together when cold).
- 4 Remove from the oven, leave to cool, then cut into squares or bars. Store in an airtight container for several weeks.

3 Lemon drizzle cake

4oz butter
6oz caster sugar
6oz self raising flour
4 tbs milk
2 large eggs
Grated rind of a lemon
Syrup: 3 rounded tbs icing sugar 3tbs lemon juice

Grease and line a 2lb loaf tin Cream butter and sugar, add eggs, sifted flour, lemon rind and milk. Mix well. Put in tin, smooth top. Bake 40-50minutes until firm at 350f/180c/gas 4.

Mix syrup ingredients and pour over cake as soon as it comes out of the oven.

Leave until cold and remove from the tin.