

RECIPES 2024



CHOCOLATE CAKE: For Class 18

225g / 8oz sifted Self Raising Flour
225g / 8oz soft margarine
2 tbsp cocoa powder (not drinking chocolate)
4 eggs
2 tsp baking powder
225g / 8oz caster sugar
3 tbsp boiling water
Pre-heated oven to gas mark 4, 350°F/180°C

Grease and line two 20cm sponge tins, no less than 4cm deep.

Blend the cocoa and boiling water in a mixing bowl then leave to cool slightly. Measure the remaining ingredients into the same bowl as the cocoa mixture. Beat well until thoroughly blended. Divide the mixture evenly between the tins and level out. Bake on the centre shelf of the oven for about 25 minutes. When cool, sandwich together with a suitable filling and dust the top with icing sugar.

SOUTHWELL PLOUGHING MATCH FRUIT CAKE: For Class 25

150g caster sugar
150g butter
3 large eggs
225g plain flour
Grated rind of orange & lemon
2 tablespoons ground almonds
50g grated apple
400g mixed dried fruit
1 teaspoon baking powder
Pre-heated oven to gas mark 3, 170°C/150° fan

Line a 17cm diameter round cake tin. Whisk butter & sugar. Beat eggs then add to mixture. Fold in flour and baking powder. Add milk if necessary. Fold in fruit, apple, ground almonds, orange and lemon rind. Spoon into 7inch/17 cm approx prepared cake tin and bake for approx 2 hours until cooked.

FROSTED CARROT CAKE: for Class 26

125g caster sugar
150ml rape seed oil
1½ level teaspoons baking powder
Pinch salt
200g carrots, peeled and finely grated
finely grated rind of 1 orange (optional)
3 large eggs
150g self raising flour
1 level teaspoon cinnamon
½ teaspoon vanilla extract
100g chopped walnuts (optional) OR
100g sultanas
Frosting
37.5g Philadelphia cream cheese
100g sieved icing sugar
12.5g butter
4 drops almond extract
Pre-heated oven gas mark 4/180c/160° fan

Grease and line one 20 cm (8") deep round cake tin. Beat the sugar and eggs together until thick and then beat in the oil. Sieve the SR flour, baking powder, cinnamon and salt into the mixture, add the carrots and fold in lightly. Finally, fold in the walnuts OR sultanas and orange rind, if using. Transfer to the cake tin and bake for 1 hour, or until cooked.

Beat all the frosting ingredients and cover top of the cake when cold. No further decoration is permitted.

CHOCOLATE BROWNIES: for Class 27

185g Unsalted butter
185g Dark Chocolate, broken into pieces
3 large eggs
275g Caster Sugar
40g Cocoa powder
85g Plain flour
50g White chocolate chips
50g Milk chocolate chips
Pre-heated oven gas mark 4/180c/160° fan

Line a greased 20cm (8inch) square tin. Melt the butter and dark chocolate in a bowl over a pan of simmering water, blend well together.

In a bowl whisk together the eggs and sugar until pale and double in volume, (this can take up to 8 minutes). Pour the melted chocolate mixture into the egg mixture and fold together very gently until mottled brown, try to avoid knocking out too much air.

Sift in the cocoa powder and flour and gently fold until well mixed and fudgy. Stir in the chocolate chips.

Pour into the lined tin. Bake in preheated oven for 25 – 30 minutes until surface is papery crust. Remove from oven. Leave in the tin until completely cold. Cut into squares to serve.