

Here are some suggested recipes for new bakers or members that want to try a different recipe. If there is any recipe you would like or baking queries please always feel free to contact The Land Cookery Committee.

CHOCOLATE CAKE

125gm butter
1 1/4 cup sugar
2 eggs
1 3/4 cups SR flour
2 tbsp. Cocoa
1/2 tsp. bi-carb
1 cup milk
Mix all ingredients well. 180deg, approx.1 hour. Ice
with Chocolate icing, on top only *20cm tin*

PLAIN BUTTER CAKE - ~~Class~~

125gm butter
1 cup sugar
2 eggs
2 cups S.R. flour
2/3 Cup milk
1 tsp vanilla

Cream butter and sugar, beat in remaining ingredients.
Moderate oven. 20cm round or square tin. Not iced.

GINGER FLUFF SPONGE

Ingredients

4 eggs, separated
3/4 cup sugar
1 dessertspoon golden syrup
1/2 cup arrowroot or cornflour
2 dessertspoons plain flour
1 teaspoon ground ginger
1 teaspoon baking powder
1 teaspoon cocoa
1 teaspoon cinnamon

Method

Preheat oven to 200°C (400°F).
Beat eggwhites, add sugar gradually, then the yolks. Add syrup and beat until fluffy. Sift the dry ingredients together at least 4 times. Fold into mixture with a spoon. Pour into sponge tin and bake for 20 minutes.

SULTANA CAKE

Ingredients

250g (8 oz) butter
250g (8 oz) castor sugar
4 eggs
500g (1 lb) sultanas
1½ cups plain flour
½ cup self-raising flour
pinch salt
1 teaspoon lemon essence or lemon juice
1 teaspoon vanilla essence

Method

Preheat oven to 170°C (330°F). Prepare a deep 20cm x 7cm (8 in x 2.5 in) tin. Line inside with baking paper and wrap outside with brown paper. Cream butter and sugar until light and creamy. Break each egg into a cup and add one at a time, folding in each one.

Sift flours and salt together, reserving a small amount to coat sultanas, and add flour to egg, butter, sugar mix. Add essences.

Mix reserved flour through sultanas until coated. Fold into batter until completely mixed. Pour into greased tin making sure there are no gaps. Smooth top with wet hand. Bake in oven for approximately 2 hours. Place tin on thick magazine on oven shelf. Cover top loosely with foil if browning too quickly.

Allow to cool in tin.