



Classic Victoria Sponge

18x4cm sponge tins buttered and line.

Preheat oven: 160°C, fan oven 140°C, gas mark 3.

INGREDIENTS

4oz SR flour, 1 level tsp baking powder, 4oz soft margarine, 4oz golden castor sugar.

2 large eggs and 1 tsp vanilla essence.

Sift flour and baking powder. Add all other ingredients. Whisk with an electric hand whisk for 1 minute until you have a smooth creamy consistency.

Divide between sponge tins and bake in the center of oven for 25 minutes. Press lightly with your little finger and the center springs back.

When cool peel back paper and place on cooling tray. Fill with preserve of your choice. Dredge top with icing sugar.

Fruity Irish Tea Loaf

Use 2 lb loaf tin greased and lined.

Preheat oven: 150°C, fan oven 130°C fan, gas mark 2.

Pre soak 12 oz mixed dried fruit in 10 fluid oz of earl grey tea overnight.

For cake -1 oz pecan nuts, 1 large egg, 9¾ oz SR flour, 6oz light muscovado sugar.

Add egg to soaked fruit, add sugar and flour and nuts. Mix well add a spoonful of milk if too stiff.

Put into lined loaf tin. Place in oven and bake for 1¾ hours. Check after 1¼ hours and adjust time to suit.

When cooked leave to cool for 10 minutes before taking out of paper and tin.



Plum jam

Makes about 1 litre.

1kg plums, ½ litre of water, 40ml lemon juice, 0.7kg sugar.

Cut fruit into quarters and remove stones. Combine fruit and water in a large pan .

Bring to boil. Reduce heat and simmer covered for approx 1 hour.

Add juice and sugar stir over heat without boiling until sugar dissolves.

Boil uncovered stirring occasionally for about 20 mins or until jam jells when tested. Pour into hot sterilised jars 12oz and seal while hot.

Raspberry jam

Makes about 1 litre.

1kg raspberries, 1.5 tbspoon lemon juice, 1 kg sugar

Combine berries and juice in a large saucepan, stir gently over low heat for 5 minutes or until fruit is soft.

Stir in sugar over heat with our boiling until sugar is dissolved.

Bring to boil uncovered without stirring for 10 minutes or until jam jells when tested. Pour into hot sterilised 12oz jars and seal while hot.

Lemon curd

Makes 2x 8oz jars.

6oz golden castor sugar, juice and finely grated zest of 2 large lemons , 2oz unsalted butter cut into small pieces and 2 eggs lightly beaten.

Put all ingredients into a double saucepan, stir constantly with a wooden spoon until mixture is thick and coats the back of the spoon. Take off the heat and pour into hot sterilised jars. Cover and seal. Keep in a fridge and eat within 2 weeks. Eat within 3-4 days once opened.