

Sue's Ginger Loaf



Preparation time: 15 minutes **Cooking time:** 10-12 minutes **Makes:** 8-10

Ingredients

60g butter	1/2 tsp mixed spice
115g golden syrup	100g caster sugar
100g plain flour	Pinch of salt
30g self-raising flour	125 ml milk
1 tsp bicarbonate of soda	1 egg, beaten
1 heaped tsp ground ginger	

Method

1. Grease and line a 20cm square cake tin or a 2lb loaf tin. Pre-heat oven to 170c/160c fan.
2. Put the butter and golden syrup in a small saucepan and melt over a low heat, stirring occasionally, then remove from the heat. You can also melt them in the microwave.
3. Sift both flours, the bicarbonate of soda, and the spices into a mixing bowl. Add the sugar and salt, give it a good stir, then add the egg and milk, mixing until smooth. Gradually add the melted butter/syrup mix, stirring until well combined.
4. Pour the batter into the prepared tin and bake for 50-55 mins (for a fan oven, 40-45 mins) until risen and firm to the touch. Allow to cool in the tin for five minutes before turning out onto a wire rack to cool.



Alice's Granny's Custard Creams



Preparation time: 15 minutes **Cooking time:** 30-40 minutes **Makes:** 8-10

Ingredients

For the rounds

170g margarine (soft)
170g self-raising flour
60g custard powder
60g icing sugar

For the icing

30g margarine
60g icing sugar
A drop of vanilla essence

Method

1. Pre-heat the oven to 170c/160c fan.
2. Blend together the ingredients for the rounds to make a soft dough.
3. Divide the mixture into small balls and put them onto a large baking tray. Dip a fork in icing sugar to prevent sticking and use the fork to press down lightly on each round for decoration.
4. Bake for 30-40 minutes until they are a pale golden brown.
5. When finished, and whilst they are still hot, slide a knife under each one and let them cool and firm a little on the tray before putting them onto a wire rack to finish cooling. This will prevent them sticking to the tray.
6. While they are cooling, cream together the ingredients for the icing. Use this to wedge together the little rounds.
6. Enjoy the delicious results!



Pam's Citrus Marmalade Cake



Preparation time: 25 minutes **Cooking time:** 50 minutes **Makes:** 1 cake

Ingredients

115g butter
115g caster sugar
2 large eggs
3 tbsp marmalade

Rind one orange, finely grated
Rind one lemon, finely grated
225g self-raising flour

Method

1. Preheat your oven to 170c/160 fan/Gas Mark 5.
 2. Cream together the butter and sugar until light and fluffy.
 3. Add eggs one at a time, then stir in marmalade and grated orange and lemon rind.
 4. Fold in flour and transfer mixture into greased 8 inch tin. Bake for 50 minutes or until skewer inserted in centre of cake comes out clean.
 5. When cool, cover top of the cake with a buttercream of your choice, perhaps a lemon or cream cheese flavour. Alternatively, top the cake with sifted icing sugar combined with juice from the orange and lemon.
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Sarah's Orange and Cranberry Brownies



Preparation time: 15 minutes **Cooking time:** 25-30 minutes **Makes:** 1 cake

Ingredients

275g plain chocolate

275g unsalted butter

100g dark or milk chocolate chips

100g dried cranberries

Zest of one orange and half the juice

175g plain flour

1 tsp baking powder

4 large eggs, lightly beaten

325g caster sugar

Method

1. Preheat the oven to 170c. Line a 30 x 20 x 3.5 cm tin with lightly buttered greaseproof paper.
 2. Put the plain chocolate and butter in a large bowl, and place over a pan of simmering water (make sure the bowl does not touch the water). Allow to melt.
 3. Sieve the flour and baking powder into a bowl and set aside.
 4. Remove the melted chocolate and butter from the heat and stir in the sugar.
 5. Add the eggs and vanilla essence, and fold in the flour, orange zest, half the orange juice, cranberries, and chocolate chips.
 6. Pour the mixture into the tin and bake for 25-30 minutes until the top is firm. Cool in the tin.
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Anything but 'Tiny' Mrs Gingell's Meringue Cake



Preparation time: 15 minutes **Cooking time:** 25-30 minutes **Makes:** 1 cake

Ingredients

For the cake

170g margarine
170g butter
2 whole eggs + 2 egg yolks
170g self-raising flour
1 tbsp milk

For the meringue

2 egg white
115g caster sugar
1/2 tsp cinnamon powder
1/2 oz flaked almonds

200g blackcurrant jam

Method

1. Pre-heat the oven to 170c (160c fan). Cream together the margarine and sugar until light and fluffy. Add the eggs one at a time and beat into the creamed mixture. Fold in the flour and milk. Transfer the mixture between two 8 inch sandwich tins.
2. Whisk the egg whites until stiff and standing in peaks. Then add two level tbsp of sugar and whisk into peaks. Fold in the remaining sugar and divide the meringue mixture between the two tins, topping the raw sponge mixture. Spread evenly and sprinkle both with caster sugar. Sprinkle flaked almonds on one of the tins.
3. Bake for approximately 28-30 minutes until the meringue is risen and golden. Allow to cool slightly before transferring to a cooling rack.
4. When the base cake (without the flaked almonds) is still warm to touch, spread the meringue with 200g of blackcurrant jam. Place the second cake on top.

