

Recipes

Class 78 **Spiced honey drizzle cake**

100g/4oz salted butter,
plus extra for greasing the tin
100g/4oz light brown soft sugar
100g/4oz runny honey
1 large egg
100ml milk
1 tsp mixed spice
½ tsp ground ginger
150g/5oz self-raising flour

For the glaze

25g/1oz salted butter
25g/1oz runny honey

Preheat oven to 180°C/160°C fan/350°F/
gas 4. Butter and line a 900g/2lb loaf tin
with baking parchment.

Beat the butter and sugar with an electric
whisk until creamy. Whisk in the honey,
egg, milk, spices and a pinch of salt
(don't worry if it curdles slightly, it will
become a loose batter), then fold in the
flour.

Tip into the prepared loaf tin and bake for
45 minutes until a skewer inserted in the
middle comes out clean. Leave the cake
to cool for 10 minutes, then transfer to a
wire rack to cool completely.

For the glaze, melt the butter and honey
in a small pan and beat until smooth.
Leave to cool until thickened, then drizzle
over the top of the cooled cake. Leave to
set before serving.

Class 80 **Jubilee layer cake**

175g/6oz margarine
175g/6oz caster sugar
3 large eggs
175g/6oz self-raising flour
1½ level teaspoons baking powder
Pink colouring

Filling and topping

75g/3oz butter or margarine
225g/8oz sieved icing sugar
1 teaspoon vanilla extract
2 tablespoons milk

Preheat the oven to 160°C/325°F/gas 3.
Grease and bottom line 2 x 18cm/7"
round sandwich tins.

Place all cake ingredients in a mixing
bowl and beat until well mixed. Divide
the mixture between the two sandwich
tins.

Bake in the centre of the oven for 30-35
minutes.

Turn out and cool on a wire tray. Leave
until completely cold then split each cake
in half (making 4 rounds).

Filling and topping: Mix all the
ingredients together until smooth. Use
some of the filling to sandwich all 4 layers
of the cake together, and use the
remainder to decorate the cake.

Class 81 **Carrot Cake**

225g/8oz butter or margarine
225g/8oz soft brown sugar
4 medium eggs – separated
Finely grated rind of 1 small orange
1 teaspoon of lemon juice
175g/6oz self-raising flour
1 teaspoon baking powder
50g/2oz ground almonds
100g/4oz walnut pieces, chopped
50g/2oz raisins
275g/10oz carrots, peeled and grated

Topping

225g/8oz cream cheese
2 teaspoons of clear honey
1 teaspoon of lemon juice

Preheat the oven to 180°C/350°F/gas 4.
Lightly grease a deep 20cm/8" round
cake tin.

Cream the butter and sugar, then
gradually beat in the egg yolks. Stir in the
orange rind and lemon juice. Fold in the
sifted flour and baking powder, then fold
in the ground almonds, walnuts and
raisins. Whisk the egg whites until stiff
and fold into the mixture with the grated
carrot.

Pour into the prepared tin. Bake in the
centre of the oven for 1¼–1½ hours;
cover with foil after 1 hour if the cake
looks too brown. Turn out and leave until
completely cold.

Topping: Beat together the cream
cheese, honey and lemon juice, and
spread on top of the cooled cake.

Class 82 **Orange Drizzle Traybake**

225g/8oz butter or margarine
225g/8oz caster sugar
275g/9½oz self-raising flour
1 teaspoon of baking powder
4 large eggs
4 tablespoons of milk
grated zest of 2 oranges

Glaze topping

Juice of 2 oranges
175g/6oz sugar

Preheat the oven to 180°C/350°F/gas 4.
Grease and base line a traybake tin
measuring 30cm x 23cm x 4cm deep/
12" x 9" x 1½" deep.

Place the butter, sugar, flour, baking
powder, eggs, milk and orange zest in a
large bowl and beat until smooth.

Turn the mixture into the lined tin and
spread evenly. Bake for 35-40 minutes
or until risen and springy to the touch.
Run a knife round the edge of the
traybake to loosen it then transfer to a
wire rack.

Make the glaze: mix the orange juice
with the sugar and spoon over the warm
cake. Leave to cool then cut into 16
portions.

Enter 5 portions for the Show.

Class 84
Chocolate Meringues with Toffee filling

4 egg whites
225g/8oz golden caster sugar
1-2 tablespoons sieved cocoa powder
pinch of salt

Toffee filling

75g/3oz butter or margarine
75g/3oz light muscovado sugar
1 (397g) tin full fat condensed milk
1 teaspoon vanilla extract

Preheat the oven to 140°C/275°F/gas 1.
Line 2 baking sheets with baking parchment.

Whisk egg whites with a pinch of salt until the mixture stands up in stiff peaks. Slowly add the sugar, whisking until the meringue mixture looks glossy, then gently whisk in the cocoa powder. Spoon even sized heaped dessert spoons full of mixture on to the baking sheets. Bake for 1½ hours until the shell is crisp (centre should still be soft and chewy). Remove and leave to cool a little, then carefully peel away from the paper and transfer to a baking sheet to cool completely. Sandwich together with toffee sauce before serving.

Toffee filling: heat the butter and sugar in a saucepan over a low heat until combined. Add the condensed milk and bring to the boil, stirring continuously, for 2-3 minutes or until dark golden, taking care that the mixture doesn't catch on the bottom. Stir in the vanilla extract and pour into a bowl. Chill in the fridge for a minimum of 1 hour, it will thicken as it cools, then use to sandwich together the meringues.

Enter 5 sandwiched meringues for the Show.

Class 86
Mushroom and Onion Quiche

Line a 23cm/9" quiche or flan tin with short crust pastry.

Filling

25g/1oz butter
1 medium onion, chopped
220g/8oz flat mushrooms, chopped finely
2 large eggs
275ml/½ pint double cream
Salt and freshly milled black pepper
Freshly grated nutmeg

Preheat the oven to 180°C/350°F/gas 4.

Heat the butter in a saucepan, add the onion and soften for about 5 minutes. Stir in the chopped mushrooms and cook gently, uncovered, for about 30 minutes or until most of the juice has evaporated, stirring from time to time.

Transfer the filling to the pastry case with a draining spoon, spreading it evenly over the base.

Whisk the eggs thoroughly, then whisk in the cream with the salt, pepper and a small grating of nutmeg. Pour this mixture over the mushroom filling and bake for 35–40 minutes or until the centre is set and the filling is golden and puffy.

Class 94
A knitted toy -

to be donated to refugees

You can knit any toy of your own choice - there are plenty of ideas on the website - or you may like to try knitting a WI corgi.

A member of the National Federation of Women's Institutes has created a knitting pattern for a corgi to commemorate the Platinum Jubilee of HM the Queen.

The pattern was published in the March 2022 edition of *WI Life* magazine, and is available from any member of the WI.

**Please take care to read the Schedule
carefully
and only exhibit the number
and/or size(s) given**

**NB: some cookery, and floral art, classes
give maximum measurements,
but you can enter a smaller size.**