

1950's MAY FAYRE

ST ANDREWS CHURCH, TADPOLE LANE

SATURDAY 18TH MAY 12 NOON – 4PM

BAKING COMPETITION

ENTRY FORM

Name _____

Tel No _____

Entering: Traditional Victoria Sponge
(Adults – please use attached recipe)

Chocolate Brownies
(Children – may use their own recipe)

 I am happy to donate my cake (free entry)

I would like to keep my cake (entry £1)

All entries must be submitted by 1pm – winners will be announced at 1.30pm.

Entries must be presented on a paper plate.

Cost to enter the cake is £1 0s. 0d. (£1.00) if you wish to take your cake home, or **free** if you donate your cake to the cake stall.

You can email a copy of your form to karenvermeersch@hotmail.com or simply bring it with you on the day!

RECIPE

- 6oz (175g) unsalted softened butter – room temperature
- 6oz (175g) caster sugar
- 3 large eggs
- 6oz (175g) plain flour or self-raising flour
- 2tsp baking powder (**only add this if using plain flour**)
- 3tbs milk
- Jam of your choice for filling – traditionally this would be raspberry

1. Place butter into mixing bowl and beat until pale and creamy
2. Add sugar and beat for 5 mins and mid-to-high speed until thick and fluffy
3. In separate bowl mix together the eggs
4. Sift the flour and baking powder if using into another bowl
5. Gradually add eggs to butter/sugar, mix a little at a time mixing well, add 1tsp flour after third of eggs has been added
6. Continue to add the eggs gradually, when nearly all added add a couple more tsps of flour. This stops the mix from curdling and give a flatter more even cake
7. When all egg has been added, sift in flour and mix in with a large metal spoon
8. When mixture has come together add the milk until you have a dripping consistency
9. Split the mixture between 2 sponge tins and spread to even layers

Bake in a preheated oven 170C/340F (adjust as required for fan ovens) Gas mk4 for 15-20 mins. The cake should be golden brown and springy to touch. Once removed from the oven allow to cool for 5mins before removing from tins. When cold spread with jam, dust the top with a little caster sugar and place on a **paper plate**.