

Farmhouse Fruit Cake

6oz soft margarine

6oz caster sugar

3 eggs

8oz plain flour

½ level teaspoon baking powder

8oz mixed dried fruit

2oz glace cherries

1oz flaked almonds

Place margarine, sugar, eggs, flour and baking powder in a bowl and mix together until smooth.

Halve the cherries and add with the mixed dried fruit to the mixture, place into a greased and lined 7 or 7½ inch round tin, sprinkle the flaked almonds on top and bake at 160c or 140c fan oven or gas mark 3 for approx. 1 ½ hours

Cool slightly in the tin and then turn out onto cooling rack.

Flapjacks

4oz butter

4oz golden syrup

4oz light brown sugar

8oz porridge oats

¼ teaspoon ground ginger

Melt together the butter, sugar and syrup, add the oats and ground ginger and place into a greased and lined 8 inch square tin, press down and smooth.

Bake for approximately 25 to 30 minutes at 180c or 160c fan oven or mark 4 gas.

Leave to cool slightly then cut into squares in the tin and leave to cool completely before taking out of tin.

Serve 4