



CARDINHAM
42nd ANNUAL
FLOWER & VEGETABLE SHOW
Cookery Competition Recipes

Victoria Sandwich (Ladies Only)

175g (6oz) butter or margarine

175g (6oz) caster sugar

3 eggs

175g (6oz) self-raising flour

1 ½ teaspoons baking powder

Strawberry or Raspberry Jam to fill

Two 18cm (7inch) tins lined and greased

Cream butter or margarine with sugar, gradually add the eggs, sift flour and baking powder together and fold in to creamed mixture.

Divide the mixture between the two tins and bake at 180C (gas 4 or 350F) for approximately 25 minutes until cakes are well risen and springy to touch.

Turn out and cool, fill with jam and sprinkle caster sugar on top.

Scones (Men Only)

60g (2oz) butter

250g (8oz) self-raising flour

2 teaspoon baking powder

30g (1oz) caster sugar

1 egg

150ml (1/4pint) milk

5cm (2inch) pastry cutter

Line and grease a baking tray

Sift flour and baking powder into a bowl, rub in the butter with fingertips until it resembles breadcrumbs, add sugar.

Break the egg into a measuring jug and lightly beat, make up to 150ml (1/4pint) with the milk and mix together, add the liquid to the rubbed in mixture to make a soft dough.

Lightly knead dough then press or roll out, cut into rounds approximately 2cm (3/4inch) thick with the pastry cutter. Place on the baking sheet and bake at 220C (gas 7 or 425F) for about 10 minutes, cool on wire rack.

Show 4 Scones.

