

## SECTION 4 - INDUSTRIAL

### Baking etc

**PRIZES:** 1st £1; 2nd 60p; 3rd 40p - unless otherwise stated

- 414. Hand-made White Loaf (any recipe)
- 415. Four Herb Scones
- 416. Loaf of Brown Bread, may be made in Bread Maker
- 417. Share and Tear Savoury Bread
- 418. Fruit Loaf (recipe given)

225g butter (room temperature) or vegetable spread (at least 70% fat), plus extra for greasing

225g caster sugar

4 large eggs

225g self-raising flour

100g ground almonds

½ tsp almond extract

450g mixed dried fruit

Preheat the oven to 160°C (fan 140°C/325°F/Gas 3). Grease a 20cm (8in) springform or deep, loose bottomed round cake tin. Line the base and sides of the tin with baking parchment.

- Cream the butter or vegetable spread and sugar until fluffy, then add the eggs a little at a time.
- Fold in the flour, ground almonds, and almond extract and beat until all the ingredients are thoroughly mixed. Gently fold the dried fruit into the mixture, stirring with a wooden spoon until well combined.
- Spoon the mixture into the tin and level the top. If you like, sprinkle the surface with the flaked almonds.
- Put the tin into the oven and bake for one and a half to two hours.

- 419. 4 Pieces of Shortbread
- 420. Carrot Cake
- 421. 1 Individual Trifle (no fresh cream)
- 422. Plain Gingerbread - 450g loaf tin
- 423. Lemon Drizzle Cake - loaf tin

- 424. 4 Pieces of Cooked Traybake
- 425. 4 Meringue Shells
- 426. Apple Pie with shortcrust pastry
- 427. 4 Sausage Rolls

### **SPECIAL PRIZES**

- **Lady Tweeddale's Trophy for most points in Classes 401 - 427**
- **Class 419 - The Anna Wilson Trophy for Shortbread**
- **Class 423 - Yvonne Henderson Trophy**