

Wessex Rally 2018

Cakes – Class 1

Cheery Madeira Cake

Ingredients

175g (6oz) Unsalted butter at room temperature

175g (6oz) caster sugar

3 large eggs

1 teaspoon vanilla extract

220g (8oz) self raising flour

1 teaspoon baking powder

zest of 1 lemon

150g (5oz) glacé cherries

Preparation method

Preheat oven to 190c / fan 170c / gas mk5. Grease and line a 900g (2lb) loaf tin lined with baking parchment.

In a large mixing bowl, beat together the butter and sugar until pale and fluffy.

Beat in the eggs one at a time, until well mixed, followed by the vanilla extract.

Sift in the flour then add the baking powder and mix well.

Finally mix in the lemon zest and fold in the glacé cherries. Transfer to the prepared loaf tin and smooth the top.

Bake for 1 hour in preheated oven or until a skewer inserted in the centre comes out clean.

Remove from oven and allow to cool fully before removing from tin.

Present for judging.