

Chalet Jonquille 2011 Recipes

Marmalade cake

Ingredients :

225 g SR flour
100 g fat at room temperature (50 g margarine + 50 g lard or use 100 g butter if preferred)
110 g caster sugar
1 rounded tbsp marmalade or thick jam
Grated rind of ½ lemon
Grated rind of ½ orange
1 level tsp mixed spice
1 tsp vinegar
6 tbsp milk
100 g dried fruit
1 tbsp demerara sugar

Equipment:

Loaf tin 19cm by 8.5cm or round 20cm tin greased and bottom lined with silicone or greaseproof paper.

Method:

1. Preheat Oven to 160C, adjust for fan oven.
2. Sift the flour with the mixed spice.
3. With you finger tips rub the fat into the flour until it looks like breadcrumbs.
4. Add the sugar, dried fruit, lemon rind, orange rind and vinegar.
5. Mix in the marmalade with enough milk to make a soft dropping consistency (means it will drop off the spoon easily).
6. Place in the prepared tin. Sprinkle with the Demerara sugar and bake for approximately 1 hour.

Note: cake improves if stored in an airtight tin for a few days.