

There will be tea and cakes available on the day from 2.00pm. We thank the WI for all their help with the teas.

MEN ONLY - Chocolate Cake Recipe

175gm Self raising flour
1.5 teaspoons Baking Powder
175gm Caster Sugar
175gm Butter, softened
3 Eggs
40gm Cocoa Powder
4 tablespoons boiling water

Icing
150mls Double Cream
4 Tablespoons Apricot jam
150gm Dark Chocolate in pieces

1. Place the eggs, flour, baking powder sugar and butter in a bowl and mix until smooth.
2. Mix together the cocoa powder and boiling water to form a paste. Mix into the cake mixture.
3. Divide between 2 greased, lined 18cm sandwich cake tins, levelling the top.
4. Bake for 20-25 minutes at 180 C/ gas mark 4 until the cakes feel springy to the touch and shrink away from the sides of the tin.
5. Cool in the tin then turn out onto a wire rack to become totally cold.
6. For the icing: Place the cream and chocolate in a heatproof bowl. Carefully melt over a pan of simmering water or very gently in the microwave. Set aside to cool slightly.
7. Spread the jam evenly over the top of both chocolate cakes.
8. Spread a third of the icing over one of the jam topped caked.
9. Sandwich the cakes together so the icing is in the middle.
10. Spread the rest of the icing over the top of the cake in a swirling pattern.

Staging of entries

Please stage your entries between 9.00am and 11.00am on Saturday July 9th. The hall must be clear for judging from 11.00am. The hall will be open again from 2.00pm for viewing and teas.

We look forward to seeing you