## JOINT HONEY SHOW

HAGLEY FREE CHURCH, WORCESTER ROAD, HAGLEY, DY9 ONG SATURDAY $17^{\text {th }}$ SEPTEMBER 2022, 0830 hours to 1730 hours.

## TO BE JUDGED BY: MR LYNDON CORBETT SECRETARY: MR KEN BEDDOE STEWARD: MR NIEL PROFFETT <br> ENTRY FORM



| CLASS NUMBER | NO: OF ENTRIES | FREE |
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| GIFT CLASS - FREE ENTRY |  |  |
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HONEY FRUIT CAKE RECIPE (CLASS 23) - Use only the following ingredients.
$225 \mathrm{~g} / 8 \mathrm{oz}$. self-raising flour $115 \mathrm{~g} / 4 \mathrm{oz}$. butter or margarine $225 \mathrm{~g} / 8 \mathrm{zz}$. honey 280g/10oz. mixed fruit - NO cherries in mixed fruit

Cream together the butter (or margarine) and honey. Break the eggs into a bowl and beat together, lightly warm this by standing the bowl in a large container of warm water for a few minutes. Gradually add the warmed beaten eggs to the creamed butter honey mixture, creaming well. Lightly fold in the mixed fruit, flour, zest and salt. A little milk may be added if necessary. Bake in an $18-21 \mathrm{~cm}$ round tin, lined with greaseproof paper, in a preheated oven at approximately $320^{\circ} \mathrm{F}\left(160^{\circ} \mathrm{C}\right.$ gas mark 4 to 5 ) for about $1 \frac{1}{2}$ hours.

## JOINT HONEY SHOW

HAGLEY FREE CHURCH, WORCESTER ROAD, HAGLEY, DY9 ONG SATURDAY $7^{\text {TH }}$ SEPTEMBER 2019, 0830 hours to 1730 hours.

TO BE JUDGED BY: MR LYNDON CORBETT
SECRETARY: MR KEN BEDDOE
STEWARD: MR NIEL PROFFETT
ENTRY FORM


HONEY FRUIT CAKE RECIPE (CLASS 23) - Use only the following ingredients.
$225 \mathrm{~g} / 8 \mathrm{oz}$. self-raising flour
$115 \mathrm{~g} / 4 \mathrm{oz}$. butter or margarine $225 \mathrm{~g} / 8 \mathrm{oz}$. honey
$280 \mathrm{~g} / 10 \mathrm{zz}$. mixed fruit - NO cherries in mixed fruit
Cream together the butter (or margarine) and honey. Break the eggs into a bowl and beat together, lightly warm this by standing the bowl in a large container of warm water for a few minutes. Gradually add the warmed beaten eggs to the creamed butter honey mixture, creaming well. Lightly fold in the mixed fruit, flour, zest and salt. A little milk may be added if necessary. Bake in an $18-21 \mathrm{~cm}$ round tin, lined with greaseproof paper, in a preheated oven at approximately $320^{\circ} \mathrm{F}\left(160^{\circ} \mathrm{C}\right.$ gas mark 4 to 5 ) for about $1 \frac{1}{2}$ hours.

