HAGLEY & STOURBRIDGE, KIDDERMINSTER AND NORTH EAST WORCS.

JOINT HONEY SHOW

HAGLEY FREE CHURCH, WORCESTER ROAD, HAGLEY
SATURDAY 18 SEPTEMBER 2010 - 0830 hours to 1700 hours.

TO BE JUDGED BY: MR. DAVID SUTTON

ENTRY FORM

YOUR NAME	
YOUR ADDRESS	
POST CODE	
TELEPHONE No:	

CLASS NUMBER	**NO: OF ENTRIES**	**FEE @ £0.50 PER ENTRY**
GIFT CLASS – FREE ENTRY	**TOTAL:**	

HONEY FRUIT CAKE RECIPE (CLASS 23) - Use only the following ingredients.

225g/8oz. self-raising flour
115g/4oz. butter or margarine
225g/8oz. honey
280g/10oz. mixed fruit
2 eggs
pinch of salt
small pinch of lemon zest.

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. Bake in a 20cm (8 inch round) tin, lined with greaseproof paper, in a preheated oven at approximately 320º F (160º C gas mark 4 to 5) for about 1½ hours.

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