

Swiss Roll Tins (Long, Shallow Tins)

Grease and line a shallow tin so that the cake may be easily removed. Line the sides of the tin with paper at least 4cm (1½ inches) longer than the tin, cutting into each corner.

Loaf Tins

When lining a loaf tin the method is again the same, but the paper should be 15cm (6 inches) larger than the top of the tin.

**Rich Fruit Cake**

This is a traditional recipe which cuts well and is rich, dark and moist. Traditional fruit cake improves with keeping and is used for celebration cakes – weddings, birthdays and Christmas – marzipanned and royal iced. Prepacked dried fruit is ready washed, but if you are buying your fruit loose, rinse it through with cold water and dry it well with kitchen paper or clean cloths. Then spread it out on a tea towel placed on a baking sheet in a warm (not hot) place for 24 hours. Do not use wet fruit in a cake as the fruit will sink.

Mix the sultanas, currants and raisins together. Cut the glacé cherries into quarters, rinse in warm water and dry with kitchen paper. Add the cherries to the fruit together with mixed peel, almonds, and grated orange and lemon rind.

Oiling and lining cake tins.

Sift the flour with a pinch of salt, ground cinnamon and mixed spice. Cream the butter until soft, then add the sugar and cream until light and fluffy (do not overbeat). Add the eggs one at a time, beat well and after each egg add a spoonful of flour. Add the black treacle, orange juice and brandy, if desired. Spread the mixture evenly into a greased and double-lined tin. Use the back of a spoon to make a slight hollow in the centre of the cake so it will be flat when cooked. Tie two thicknesses of brown paper round the tin then bake in the centre of the oven at 150°C, 300°F, Gas Mark 2 (see chart for

the suggested time). With large cakes turn the oven down to 140°C, 275°F, Gas Mark 1, after two-thirds of the cooking time. To test the cake, push a skewer into the centre. It should come out clean if the cake is cooked. When the cake is cooked, remove the tin from the oven and leave the cake in the tin to cool. Turn the cake onto a wire rack and remove the lining paper. Spike the top of the cake with a skewer and spoon a few tablespoons of brandy or other spirit over the top. To store the cake, wrap it in greaseproof paper and foil. If possible, repeat the spooning over of brandy or spirit every few weeks. The cake can be allowed to mature for 2-3 months.

Quick Mix Cake

This is a quick cake, which is ideal for novelty cakes, and the mixture is firm enough to cut into any shape; it is moist and crumbly and can be filled with cream, butter or jam.

Put the margarine, sugar, eggs, sifted flour and baking powder in a bowl. Mix together all the ingredients with either a wooden spoon or electric mixer. Beat for 1-2 minutes until the mixture is smooth and glossy. In a food processor this will take 30 seconds-1 minute. Put the mixture in a prepared tin. Level the top with the back of a spoon and bake in the centre of the oven at 160°C, 325°F, Gas Mark 3 (see chart for the suggested time). When baked, the cake will be firm to the touch and shrink away from the sides of the tin. Loosen the sides of the cake from the tin and leave it to cool on a wire rack. Turn the cake right way up onto another wire rack.

Whisked Sponge Cake

This cake mixture is ideal for afternoon tea and the cake may be filled with cream, butter icing or fruit. It does not keep well and is best eaten the same day it is made, although it can be kept in the freezer for up to 2 months. Put the eggs and sugar in a

28cm (11in) round	30cm (12in) round
25cm (10in) square	28cm (11in) square
5-5¼ hours	6 hours
140°C/275°F	140°C/275°F
Gas Mark 1	Gas Mark 1

See note opposite

300g/11oz	375g/13oz
7	8
400g/14oz	450g/1lb
350g/12oz	400g/14oz
1½ tblsp	2 tblsp
90g/3½oz	125g/4oz
1½ tsp	2 tsp
2 lemons	2 lemons
2 oranges	2 oranges
¼ tsp	1 tsp
150g/5oz	175g/6oz
575g/1¼lb	675g/1½lb
200g/7oz	225g/8oz
375g/13oz	450g/1lb
150g/5oz	175g/6oz
150g/5oz	175g/6oz
3 tblsp	3 tblsp
3 tblsp	4 tblsp