



Given recipes for the Domestic/Handicraft Classes

Class 120 – Marble Cake

Ingredients

| | |
|------------------------------------|-----------------------|
| 225g/8oz very soft unsalted butter | 225g/8oz caster sugar |
| 225g/8oz self-raising flour | 4 large eggs beaten |
| food colouring and flavouring | |

Method

Heat oven to 180C/160C fan/350F/Gas 4. Grease and line a loaf tin (8x21cm/2lb) with baking parchment. Beat the butter, sugar, eggs and flour together until lump free.

Split the mixture into two bowls. Colour and flavour each bowl as desired.

Spoon alternate dollops of the mixture from each bowl into the cake tin, then use a skewer to create a marble pattern by dragging it through the mixture in swirls, but do not over mix. Smooth the surface.

Bake for 45-55 mins until golden and risen and a skewer poked in comes out clean. Leave the cake in the tin to cool, then turn out.

Class 126 - For men only: Six “Rocky” Road Crunch Squares

Ingredients

| | |
|---|--|
| 200g/7oz rich tea biscuits | 125g/4½oz soft unsalted butter |
| 3tbsp golden syrup | 300g/10½oz dark chocolate broken into pieces |
| 2tsp icing sugar to dust | 100g/3½oz mini marshmallows |
| 125g/4½oz additional ingredients - dried fruit and/or nuts and/or anything else | |

Method

Line a baking tray (approx 23cm/9inch square) with baking parchment. Place the biscuits into a plastic bag and crush with a rolling pin until some are crumbs but there are still pieces of biscuit remaining.

Heat butter in a heavy-based saucepan over a gentle heat stirring it constantly until melted, add golden syrup and chocolate and stir until there are no lumps then remove from the heat.

Take biscuits, marshmallows and any additional ingredients and pour into the chocolate mixture. Stir well. Tip the mixture into the baking tray, spread and level the mixture. Refrigerate for at least 2 hours, then dust with icing sugar and cut into squares.