

RECIPES

CHOCOLATE & APPLE CAKE

250g (9oz) plain flour 1 tsp baking powder 25g (1oz) Cocoa powder 1 tsp bicarbonate of soda 100g (4oz) softened butter 250g (9oz) Caster sugar
2 eggs

A few drops of vanilla essence 175ml (6fl oz) milk
2 cooking apples peeled cored and finely chopped

- (1) Preheat oven to 180°C/350°F/Gas 4. Greased 20cm (8in) square tin. Line the base and sides with greaseproof paper - grease the paper
- (2) Sift together the flour, cocoa powder, baking powder and bicarbonate of soda into a bowl and set aside.
- (3) Put the butter and sugar in a bowl. Beat with an electric whisk until light and fluffy. Whisk in the eggs, one at a time. Add vanilla essence.
- (4) Whisk a little flour mixture and milk alternately into the egg mixture, mixing well after each addition. Mix in the chopped apples.
- (5) Spoon the cake mixture into the prepared tin and smooth the surface. Bake for 45-50 minutes or until a warm skewer inserted in the centre of the cake comes out clean.

Leave for 5 minutes then turn out onto a wire rack to cool completely.

FLORENTINES

75g golden syrup 75g butter
25g flour 25g sultanas 50g glace cherries (chopped) 50g flaked almonds
1 x 5ml spoon lemon juice 100g plain chocolate

Cooking time: 15 minutes
Oven temperature 190°C/375°F/Gas 5

Line two or three baking sheets with greased grease proof paper or non-stick silicone paper.

Put the Syrup and butter into a pan and heat until the butter has melted. Sieve in the flour and stir into the butter, with sultanas, cherries, almonds and lemon juice. Allow the mixture to cool slightly, and then pile about 10 spoonfuls on each of the greased baking sheets, allowing plenty of room for the biscuits to spread. Bake in a moderately hot oven for about 15 minutes or until golden brown. Remove from the oven and cool on the sheets for 5 minutes, then remove with a palette knife and cool on a wire rack.

Break the chocolate into small pieces and put into a basin over a pan of hot water until it has melted. Carefully spread the chocolate over the undersides of the biscuits and make a pattern on it with the prongs of a fork while still soft. Leave to set.