HAGLEY & STOURBRIDGE, KIDDERMINSTER AND NORTH EAST WORCS. BRANCHES

JOINT HONEY SHOW

HAGLEY FREE CHURCH, WORCESTER ROAD, HAGLEY, DY9 0NG
SATURDAY 7th SEPTEMBER 2024, 0830 hours to 1730 hours.

TO BE JUDGED BY MR JOHN GOODWIN
SECRETARY: MR ALEX BIGNELL
STEWARD: MR GARY THORINGTON JONES

ENTRY FORM

YOUR NAME			
YOUR ADDRESS			
POST CODE		**TEL:**	
BBKA BRANCH			
JUNIOR	**Under 18 on day of Show.**	**YES**	**NO**

CLASS NUMBER	**NO: OF ENTRIES**	**COMMENTS/NOTES**
GIFT CLASS		

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 – **NO cherries in 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. A little milk may be added if necessary. Bake in an 18-21cm 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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