

The mixture should be stiff enough to support a wooden spoon.

4. Place the mixture into a prepared tin square 20cm x 20cm (8' x 8') tin and bake in a slow oven for approximately 3 ½ to 4 hours. Allow the cake to cool in the tin.

5. NOTE:- To ensure uniformity and depending upon the size it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4-6 pieces and almonds crosswise into 3-4 pieces

Recipe required to compete in Class H: Section 14.

COCONUT LOAF

Ingredients

125g Melted Butter

1 cup Desiccated Coconut

1 cup Self Raising Flour

1 cup Caster Sugar

½ cup Milk

2 Eggs

Please note:

“Collection” is a minimum of 5 cuts

Method

1. Melt butter and add to the rest of the dry ingredients and mix well.
2. Pour into a loaf tin, well greased and lined on the sides
3. Bake at 180C for 50 minutes or until baked through
4. Ice with White Icing

HINTS

For maximum flavour use a recently purchased desiccated coconut.

Your loaf tin should fill to at least 2/3 rds to achieve a well risen loaf.