



*"But you told me in my last lesson to adopt a more aggressive attitude to the game."*

## **Mrs Greenkeeper's Own Corner**

*with Ann Mawson*

Now it is Christmas Cake time and if you like a really rich cake try this recipe:—

$\frac{1}{4}$  lb. butter— $\frac{3}{4}$  lb. plain flour— $\frac{1}{4}$  lb. cherries —  $\frac{1}{2}$  lb. brown sugar —  $\frac{1}{4}$  lb. raisins —  $\frac{1}{4}$  lb. sultanas —  $\frac{1}{4}$  lb. chopped almonds —  $\frac{1}{4}$  lb. mixed candied peel — grated rind of one lemon — grated rind of one orange —  $\frac{1}{2}$  teaspoonful mixed spice — pinch of salt — glass of brandy — 4 eggs —  $\frac{1}{4}$  lb. currants.

Beat the butter to a cream with the sugar, add well-beaten eggs alternately with the flour (sifted), then add the brandy and beat the mixture for ten minutes. Now add the fruit (previously washed and dried) and the halved cherries, then the rest of the ingredients, mix well and pour into cake tin lined with oiled paper. Bake in a moderate oven 3-3 $\frac{1}{2}$  hours.

Christmas Cake (Economical):—

$\frac{1}{2}$  lb. self-raising flour —  $\frac{1}{2}$  teaspoon mixed spice —  $\frac{1}{4}$  teaspoon salt —  $\frac{3}{4}$  lb. mixed fruit (currants, raisins, sultanas) — 2 oz. candied peel — 1 oz. ground almonds — 5 oz. margarine —  $\frac{1}{4}$  lb. demerara sugar — 2 eggs — little milk.

Sift the flour, spice and salt together. Wash and dry fruit. Beat margarine and add sugar until soft and creamy. Beat the eggs for five or six minutes and add alternately with the flour to the creamed margarine. Continue beating whilst you add the fruit and almonds and lastly enough milk to make a mixture that will just drop from the spoon. Turn into a cake tin six inches diameter by three inches deep lined with greaseproof paper and bake at once for two hours. Regulo Mark 4 for the first hour then reduce to Mark 3 for the second hour.

Until December ...