

EVERSLEY & BRAMSHILL VILLAGE SHOW -
2024

Class 48 Apricot Loaf Cake – recipe

215g self raising flour
1½ level tsp baking powder
½ tsp salt
170g caster sugar
115g dried apricots (chopped)
115g sultanas
150ml corn oil
45ml milk
3 eggs
½ tsp vanilla essence

Heat oven to 170°C / 325°F / Gas mark 3

Grease and line a 2lb (900g) loaf tin.

Sift flour, baking powder and salt into a bowl, add caster sugar, apricots and sultanas. Measure oil into another bowl, add milk, eggs and vanilla essence then whisk together. Add to the dry ingredients and mix well. Beat for a minute until mix is smooth and creamy.

Pour mixture into tin. Bake for 55-65 mins until well risen and golden brown. Cool for ten minutes then turn out of the tin.