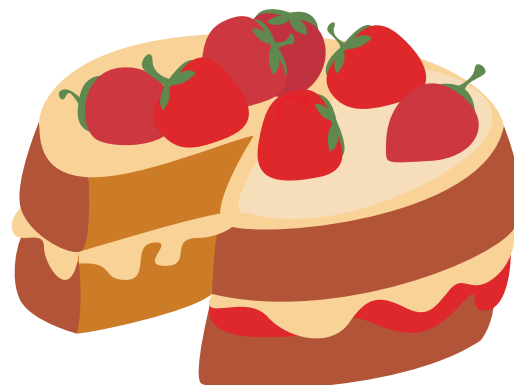




Go traditional with Gerry's great aunt Olive's Victoria Sponge!

COOKING TIME

For cake 25-30 minutes approx
For icing 10 minutes approx

INGREDIENTS

115g (4oz) self-raising flour
115g (4oz) butter
115g (4oz) caster sugar
2 large eggs
1 level teaspoon of baking powder
2-3 drops of vanilla essence
1 tbsp of water (if required)

FOR ICING AND FILLING

140g (5oz) of butter, softened
280g (10oz) of icing sugar
1-2 tbsp of milk
1 tsp vanilla essence
Jam of choice

METHOD

1. Preheat the oven to 180°C/Fan 160°C/Gas Mark 4.
2. Grease and line two round 20cm cake tins.
3. Whip butter and sugar until fluffy.
4. Beat in the eggs and then stir in the flour and baking powder until smooth.
5. If mixture is a little stiff, add a tablespoon of water.
6. Stir in the vanilla essence.
7. Pour into the greased cake tins and bake in the oven.
8. When cooked, remove from oven and leave to cool on a wire rack.
9. For the icing beat butter until soft. Then beat in half of the icing sugar. When smooth, add in remaining sugar, vanilla essence and 1 tbsp of milk. Beat in remaining milk if required.
10. When completely cool fill with icing and jam.



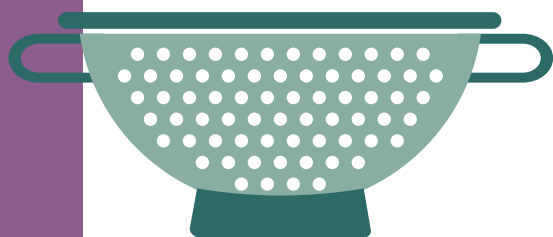
TOP TIP!

Feeling fancy? Why not swap your butter cream and jam for whipped fresh cream and strawberries!

#SupportAlmshouses

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Wow your party with Chris' delicious **Party Pavlova!**

COOKING TIME

45 minutes approx

INGREDIENTS

3 egg whites
3 tbsp cold water
1 cup caster sugar
1 tsp of white wine vinegar or lemon juice
1 tsp of vanilla essence
3 tbsp of cornflour

OPTIONAL

Cream, seasonal fruit and party sprinkles

METHOD

1. Preheat the oven to 150°C/Fan 130°C/Gas Mark 2.
2. Using an electric mixer or good old fashioned elbow grease, beat egg whites until stiff.
3. Add water and beat again. Add the sugar very gradually while still beating. Turn the mixer speed to slow and add white wine vinegar, vanilla essence and cornflour.
4. Line an oven tray with baking paper. Draw a 22cm circle on the baking paper. Spread the mixture to within 2cm of the edge of the circle, keeping the shape as round and even as possible and smooth on top.
5. Bake the Pavlova in the oven for 45 minutes, then leave to cool in the oven. When cool, carefully lift the Pavlova onto a serving plate.
6. To decorate, whip the cream until it forms soft peaks and then place on top of the cooked Pavlova.

TOP TIP!

Decorate with seasonal fruit and party sprinkles! Delicious!

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