GROUP P4: GIDGEGANNUP SHOW CAKE

GROUP PRIZE: Best Exhibit: GAS Sash

CLASS PRIZES: 1st $55.00 2nd $20.00 3rd $10.00
Prize money donated by Mrs E. Caine, Grace Cosmetics.

CLASS: 401

CHOCOLATE CHERRY CAKE

INGREDIENTS

2 cup plain flour.

1 1/2 cups Sugar

1/2 cup Cocoa

1/2 cup Sunflower Oil

1/2 teaspoon Salt

2 level teaspoons bicarb of soda

1 cup Boiling Water

1/2 cup Cherry Juice

2 teaspoons Vanilla Essence

3/4 tin Cherries

3 Eggs

Icing for top of cake

Butter, Icing sugar, Milk

Leave some cherries for decorating!

METHOD

1. Place dry ingredients into a large bowl - flour, bicarb, cocoa & Salt.

2. In separate jug mix oil, boiling water, cherry juice, vanilla essence.

3. Then mix well into dry mix.

4. Beat eggs separately and add them plus the cherries.

5. This is a soft batter, Pour into prepared pan - 23cm (9ins).

6. Bake@170c (350f) for 45 - 50min.

7. Ice top of cake.

