



# The Show at Brockhampton 2019 - Cake Recipes



## Glazed Lemon Pound Cake Loaf (Section 4, class 39)

### Ingredients

- 115g butter
- 225g Caster Sugar
- 3 large eggs
- 2 tbsp lemon zest
- 1 tbsp lemon juice
- 2 tsp vanilla
- 200g plain flour
- ¼ tsp salt
- ¼ tsp baking soda
- ¼ tsp baking powder
- 95ml sour cream

### *For the glaze*

- 63g icing sugar
- 1 tbsp lemon juice

### Method

1. Preheat oven to 160 C, 325 F
2. Grease and line an 8" x 4" loaf tin.
3. Beat together the butter and sugar.
4. Add the eggs one at a time, beating well after each addition.
5. Beat in the lemon zest and juice.
6. In a separate bowl mix together the flour, salt, baking soda and baking powder.
7. Add the flour mixture to the butter mixture alternately with the sour cream.
8. Put the mixture into the prepared tin and level.
9. Bake for 55 to 60 minutes or until a tester inserted into the centre comes out clean.
10. Leave to cool in the tin for 15 minutes, then turn out onto a cooling tray.
11. While the loaf is still warm, prepare the glaze by adding enough lemon juice to the icing sugar to make a pourable glaze.
12. Pour the glaze over the loaf.

## Texas Sheet Cake (Section 4, class 43)

### Ingredients

- 250g Plain flour
- 400g Caster sugar
- 1 teaspoon baking soda
- Pinch of salt
- 150ml Sour Cream
- 2 eggs
- 227g Butter or Margarine
- 230g water
- 1 teaspoon Vanilla extract
- 5 Tablespoons Cocoa Powder
- 6 tablespoons Milk

### *For the topping*

- 115g Butter or Margarine
- 500g Icing Sugar
- 5 Tablespoons Cocoa Powder
- 1 teaspoon Vanilla Extract
- 125g Walnuts (Optional)
- 70ml Milk
- 1 teaspoon Vanilla Extract

### Method

1. Preheat oven to 350F / 180C
2. Grease and flour a 10" x 15" pan
3. Combine the flour, sugar, baking soda and salt. Beat in the sour cream and eggs. Set aside
4. Melt the butter on a low heat, add the water & cocoa powder. Bring the mixture to the boil, then remove from the heat. Allow to cool slightly, then stir into the egg mixture, mixing until well blended.
5. Pour the batter into the pan. Bake in the preheated oven for 20 minutes or until a cocktail stick inserted into the centre comes out clean.

### *To make the topping*

1. Combine the milk, cocoa and butter.
2. Bring to the boil, then remove from the heat.
3. Stir in the icing sugar and vanilla extract, then fold in the walnuts if using. Mix until well blended..
4. Spread the topping over the warm cake.