



Happy Easter



Competition Time

Victoria Sandwich

- 8 oz Soft Margarine
- 8 oz Caster Sugar
- 4 Eggs
- 8 oz Self Rising Flour
- 2 Tea Spoons Baking Powder



- Beat margarine and sugar together until light.
 - Beat in eggs one at a time.
 - Add a little flour after third egg.
 - Fold in remaining flour and baking powder.
 - Divide between two 8 inch greased and lined sandwich tins.
 - Bake in middle shelf at 180 degrees for about 20 min until cooked.
 - Turn out on a wire rack to cool.
- 😊 6oz of each and 3 eggs will fill a two pint oven pudding bowl, which will make half an egg shape.

Chocolate Cake

- 4oz Soft Margarine
- 4oz Caster Sugar
- 3 Eggs
- 2oz Self Rising Flour
- 2oz Ground Almonds (or use all flour)
- 6oz Good Quality Chocolate (melted and cooled)



- Beat margarine and sugar together.
- Beat in the egg yolks then the ground almonds and a third of the stiffly beaten egg whites.
- Fold in the flour and then the melted chocolate.
- Last fold in the remainder of the egg whites.
- Divide between two 7 inch greased and lined sandwich cake tins.
- Cook in the middle shelf at 180 degrees for about 18 to 22 min until cooked.
- Rest in tins before turning out on a wire rack.

Competition Details

E-mail pictures of your baking creations using these recipes suggestions or your own creations to tara@irishponyclub.ie.

A prize will be awarded for:

- The best picture of a home made decorated cake for Easter.
- The best home made and decorated egg shaped Easter cake.
- A picture of the design of an afternoon tea tray for the three members of the friends committee, using three different types of cakes, to include delph.

Looking forward to the creations.
Above all have fun and be careful.
Get Mum or Dad to help.
Have a lovely Easter and stay safe.

Butter Cream Filling

- 4 oz Soft Butter
- 6 oz Icing Sugar
- A Little Cream.

- Beat butter.
- Add sugar gradually.
- Last add cream. Use more icing sugar for a stiffer filling,
- (Coco powder or melted chocolate can be added for a chocolate filling.)

Chocolate Ganache

- 8 oz Good Quality Chocolate
- 8 oz Double Cream

- Chop chocolate and put in a bowl.
- Heat cream (do not boil)
- Add to chocolate
- Stir until melted, let cool and stir occasionally until spreading consistency.

Use butter cream to sandwich cakes and ganache as a cake covering.

Happy Baking

