

Cookery Class 148

Marble Cake



250g butter
1 tsp vanilla essence
275g caster sugar
3 eggs
335g self-raising flour
180ml milk
Pink food colouring

2 tbsp cocoa powder
1 tbsp milk, extra
PINK BUTTER FROSTING:
90g butter
160g icing sugar
1 tbsp milk
Pink food colouring

Preheat oven to 180-190C. Grease deep 22cm-round cake pan; line base with baking paper. Beat butter, vanilla and sugar in a bowl with mixer until light and fluffy. Beat in eggs one at a time. Stir in flour and milk, in two batches. Divide mixture evenly among three bowls. Bowl 1: tint pink with a few drops of colouring. Bowl 2: Using a tsp, blend the sifted cocoa with 1 tbsp extra milk in a cup, stir into the second bowl. Bowl 3: no colouring. Drop alternate spoonfuls of the three mixtures into the pan. Swirl mixture with skewer or knife to create marbled pattern. Bake about 1 hour. Stand cake 5 minutes then turn on wire rack; turn cake topside up to cool. **PINK BUTTER ICING:** Beat butter in small bowl with mixer until light and fluffy; beat in icing sugar and milk in two batches; using a wooden spoon, beat in a few drops of colouring to tint frosting pink. **TIP:** Tint cake batter and icing with tiny drops of the food colour until you get the strength of colour you desire. Cake will keep for up to 2 days in an airtight container at room temperature.

Cookery Class 154

Plum and Pear Chutney



1kg plums, quartered and stoned
750g pears, peeled, cored and diced
750g cooking apples, peeled, cored and diced
500g shallots, peeled and diced
250g stone prunes, roughly chopped
400g light soft brown sugar

600ml cider vinegar or white wine vinegar
Pinch of salt
FOR THE SPICE BAG:
50g fresh root ginger, bruised
2 tsp mustard seeds
2 tsp black peppercorns

Make your spice bag by tying up the spices in a 20cm square of muslin
Put into a pan with all the other ingredients and heat gently stirring regularly until sugar dissolved
Bring to the boil briefly and then let the mixture simmer uncovered, for 2 ½ – 3 hours
Stir occasionally to prevent burning
It is ready when it is glossy, thick and well reduced, with chunks of fruit and veg still clearly discernible
Pot into warm, sterilised jars and seal. Store for 2 months before opening