JAFFA MARBLE LOAF SPECIAL ENTRY RECIPE

INGREDIENTS

Cake:

- · 225g butter, at room temp
- · 225g caster sugar
- 225g self-raising flour, sifted
- 4 large eggs

- 2 Tbsp milk
- · 3 Tbsp cocoa powder, sifted
- Zest 1 large orange
- 1 Tbsp orange juice

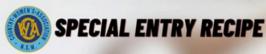
Icing:

Must be iced simply with chocolate glacé icing (on the top only)

METHOD

- 1. Preheat oven to 180°C Traditional Oven or 160°C Fan forced. Grease and line sides and the base of a 5 x 9-inch loaf tin with baking paper.
- 2. Beat the butter, sugar, eggs and flour together in a large bowl with an electric mixer until mixture is smooth.
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- 3. Split the mixture into two bowls, beat the milk, followed by the sifted cocoa powder into one bowl. Beat the orange juice, zest into the other.
- 4. Spoon alternate dollops of the mixture into the loaf tin, then use a skewer to create a marble pattern by dragging it through the mixture in swirls. Make sure you don't over mix, or you won't see the pattern.
- 5. Bake the loaf for approximately 45 55 mins or until golden and risen.
- 6. When completely cool, ice with chocolate glacé icing (on the top only).

ZUCCHINI & CAPSICUM PICKLES



INGREDIENTS

- 1kg zucchini chopped
- · 2 onions chopped
- · 1 red capsicum chopped
- 1/4 cup salt
- · 2 cups sugar
- 2 cups white wine/cider/white vinegar

- · 2tsp mustard powder
- 2tsp turmeric
- 2 tsp cornflour mixed in a little extra vinegar

METHOD

- 1. Place vegetables in pot and mix salt through. Strain after at least 3 hours.
- Add remaining ingredients to the pot (minus cornflour mixture) and stir through whilst bringing to boil.
- 3. Simmer for about 25 mins.
- 4. Stir through the cornflour mixture and simmer for another 3 mins.