

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



SPECIAL ENTRY RECIPE

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.
2. 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.