

Crunchy 'No Cook' Malteser Cake

75g (2 ¾ oz) creamy butter
30ml (2tbsp) golden syrup
30ml (2tbls) cocoa powder
175g (6oz) Rich Tea Biscuits
175g (6 oz) Maltesers

- Melt the butter and golden syrup together, add the cocoa powder and stir in.
- Roughly crush the Rich Tea Biscuits and stir into the butter mixture
- Crush half of the Maltesers and add to the mixture. Add the remaining whole Maltesers
- Place the mixture into a piece of clear film and mould into a sausage shape
- Wrap in the clear film and place in the fridge for at least two hours
- Cut into slices and serve.

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Fruit Loaf

225 (8oz) Mixed Dried Fruit
6 fl oz Cold Tea

1 egg
175g (6oz) Brown Sugar
225g (8oz) Self Raising Flour
Pinch of Salt

- Soak Mixed Dried Fruit in the Cold Tea overnight
- Next day beat in the egg followed by all the other ingredients
- Ensure beaten together well.
- Pour into a greased and floured loaf tin
- Bake at 180 C : 350 F : Gas Mark 4 for 1 hour.

Normally served sliced and buttered, however, for show purposes please leave Uncut

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