**Recipe for Class 80: MADEIRA CAKE**

**Ingredients**: 4oz. of butter, 6oz. of flour, 3oz of caster sugar, the grated rind of one quarter of a lemon, 1 thin slice of candied peel, 1 medium egg, milk.

**Method**: Put the butter and the sugar in a clean pan, add the grated lemon rind and with a wooden spoon beat it up to a very light cream; add the egg, and beat well; then add a little milk; when the batter is very light and creamy add the flour; stir it in lightly with the hand, and when well mixed pour the mixture into a round tin, papered at the bottoms and sides with greased white paper; dust sugar over from a dredger, and lay two very thin slices of citron peel on tip. Bake in a moderate oven. It will take from 1 to 1¼ hours to bake.

*Mrs. Beeton published her famous cookery book in 1861, six years before the first Walsham Cottagers’ Fruit and Flower Show, we have included one of her recipes for this year’s Show. We have adapted the version from the 1926 edition, as it is a bit easier to use; but old-fashioned recipes gave a lot less detail than modern ones and you will have to work out what size tin to use!*