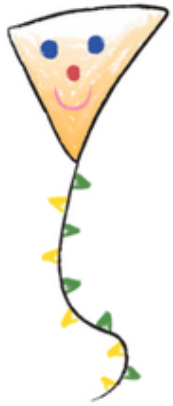
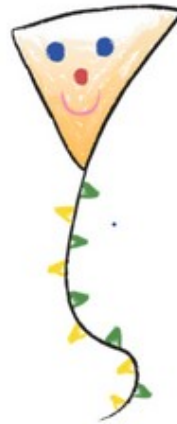


## Edward's Trust



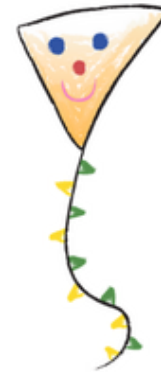
**Food for thought:**  
Sharing a cuppa and a slice of cake is a great reason to catch up and talk; one of the few moments when people put aside their work and spend time with those that are important in their lives.

## Edward's Trust



**Food for thought:**  
'4 O'clock cake' is a chance to make your favourite family recipes and to remember the people that passed those recipes down to you.

## Edward's Trust



**Food for thought:**  
Family time is about laughing, crying and reminiscing – and through the good times and the bad these precious moments often take place over a cuppa and a piece of cake. This can result in memories that last a lifetime.

## Recipe Card Chocolate Brownies

### Ingredients:

- 50g Cocoa powder
- 185g Plain flour
- Pinch of salt
- 4 Eggs
- 250g Sugar
- 250g Butter
- 1 tsp Vanilla extract
- 375g Chocolate, cut into small pieces (a mix of plain and milk is best)

Preheat oven to 180°C (160°C fan oven) and grease (and ideally line) an 20cm square tin.

Beat eggs, add sugar, butter and vanilla.

Stir in cocoa, flour and salt.

Stir in the chopped chocolate and mix well.

Put the tin in the oven and bake for approximately 45 minutes and leave to cool slightly before cutting and eating.

## Recipe Card German Apple Cake

### Ingredients:

- 110g Butter
- 110g Sugar
- 225g Self raising flour
- 1 Egg

### Filling

- 55g Sultanas
- 1/2 Teaspoon cinnamon
- 55g Demerara sugar
- 340g Cooking apples

Line 18cm tin.

Mix butter and sugar and then add other cake ingredients.

Place two thirds of the mixture in the tin and

add the cooking apples (peeled and sliced) with the sultanas 1/2 tsp cinnamon.

Add the Demerara sugar.

Dot the remaining cake mixture on the top.

Bake at 160°C (140°C fan oven) for 1 hour. Before serving sprinkle with icing sugar.

Serve as it is, or with a generous pouring of cream.

## Recipe Card Lemon Cake

### Ingredients:

- 225g Self Raising flour
- 110g Caster sugar
- 110g Butter or Margarine
- 2 Eggs
- 4 1/2 Tablespoons milk
- Grated rind of one lemon
- Pinch of salt

### Topping

- 55g Caster Sugar
- Juice of one lemon

Place all ingredients into a mixing bowl, beat until pale in colour.

Pour into 20cm cake tin.

Bake at 170°C (150°C fan oven) for 3/4 to 1 hour.

Stir topping ingredients.

Prick surface of cake whilst hot and pour topping over to soak in.

Leave to cool in tin.

Turn out.