

THE QUEEN'S BIRTHDAY

8TH JUNE

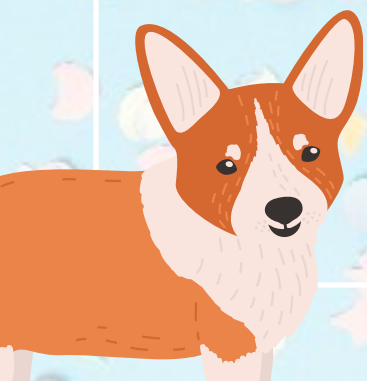
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CAKE

INGREDIENTS

Everyday Favourites Tomato Puree	50g
Everyday Favourites Unsalted Butter	50g
Caster sugar	100g
Everyday Favourites Medium Free Range Eggs	2
Everyday Favourites Self Raising Flour	100g
Everyday Favourites Strawberry Jam	75g
Double cream	100g
Meringue pieces	50g
Strawberries	75g

METHOD

- 1 Cream butter, margarine and sugar until pale.
- 2 Beat in eggs a little at a time.
- 3 Fold in sifted flour.
- 4 Place in a large deep cake tin and bake at 160°C for 35 minutes until it springs back to the touch.
- 5 Allow to cool completely.
- 6 When cool slice into 3 layers and fill with the strawberry jam, whipped cream, crumbled meringue pieces and sliced strawberries.



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