



# Norfolk Federation of WIs

Charity Number: 227411

## Norfolk Vinegar Cake

From Anne Hackett, Mulbarton WI

- 450g plain flour
  - 225g unsalted butter
  - 225g golden caster sugar
  - 225g raisins
  - 225g sultanas
  - 275ml milk
  - 2 tablespoons cider vinegar
  - 1 teaspoon bicarbonate of soda.
  - Pre heat oven 180C / 160 C fan assisted oven/350F /gas mark 4
1. line 23cm round tin with baking paper.
  2. Place the flour in a bowl, rub in the butter or use food processor
  3. Stir in sugar, sultanas and raisins. Measure out the milk. Remove one tablespoon of it into a small bowl. Add the cider vinegar to the larger amount of milk. Stir the bicarbonate of soda into the tablespoon of milk in the small bowl and ensure it is fully dissolved.
  4. Add to the milk and vinegar mix, wait and a gentle frothing will occur - so allow for growth when choosing your bowl! Add the milk mix to the dry ingredients and stir in gently but thoroughly.
  5. Spoon the soft cake mix into the prepared tin, level the surface. Bake for 30mins then reduce the heat to 150C /130Cfan/300F/gas mark 2.
  6. Bake for approx a further hour until the tester comes out clean. Check after 40 mins. Cover loosely with foil if it is browning too quickly.
  7. Leave to cool in tin until OK to handle . Yummy!

