



# *Dorset Gooseberry Cake*

Christiane Norman

## **INGREDIENTS**

- 225g (8 oz) self-raising flour
- ½ level teaspoon baking powder
- 115g (4 oz) mixed fats (half margarine, half white fat)
- ¼ level teaspoon salt
- 225g (8 oz) prepared gooseberries or cooking apples
- 115g (4 oz) granulated sugar + extra sugar

## **PREPARATION**

Grease, base line and re-grease an 18 cm (7 inch) sandwich tin

Heat oven to 175°C/350°F/Gas mark 3-4  
(155-160°C for fan-assisted ovens)

## **METHOD**

Halve gooseberries/chop prepared apples small

Cover fruit with sugar on a large plate

Sift baking powder, salt and flour together

Rub in fats

When moist, mix fruit into flour

Press into tin, ensuring fruit does not touch the sides

Bake for 1- 1¼ hours

Turn out on to wire cooling tray

Remove lining paper

Sprinkle with extra sugar

Serve with cream

