



HASTINGS

JAM JAR SPONGES

Serves 4-6

Ingredients

1/4lb.. Butter
1/4lb. Sugar
1/4lb.. Plain Flour
1 tsp. Baking powder
8 large strawberries (quartered)

2 Tbl. Milk
Zest of 1/2 Lemon
2 whole eggs
4-6 scoops Glastry farm Ice Cream

Method

Preheat oven to 160 degrees

1. Beat butter & sugar together until pale & fluffy
2. Add lemon zest, eggs, flour, baking powder & milk on slow speed.
3. Blend together then beat on high speed for a few minutes.
4. Scrape down bowl to make sure butter/sugar mix is well blended.
5. Pipe out approximately 4 oz. into each glass jar.
6. Line the top of the mix with a quartered strawberry.
7. Place in gastronorm tray surrounded by baking beans.
8. Place in oven and bake for 40 minutes or until firm & springy to the touch. Serve immediately or alternatively microwave for about 1 minute prior to serving. Top with scoop Ice Cream and serve.

taste
OF HASTINGS

