

Lloyd Platt & Co. - RECIPE N0.10

LEE DAVIS

This is a recipe sent in by Lee Davis who says she is hoping to get her “Lazywoman’s Cookbook” in print at some time but is unfortunately “too lazy to get it finished”

She says that this recipe is so easy that “if you can’t make this then don’t bother baking!”

EASY PEASY SOURED CREAM CAKE

Ingredients

8 Digestive Biscuits

1 oz butter

3 large cartons of soured cream

Two-thirds of a cup of castor sugar or Splenda Canderel etc.

Tin of Fruit Cocktail or any other tinned or preserved fruit

Method

1. Crumble 8 Digestive Biscuits (place in a plastic bag and hit with a rolling pin)
2. Combine with 1 oz of melted butter and use as a base in an 8” loose bottomed tin that has been greased.
3. Combine 3 large cartons of soured cream with two-thirds of a cup of castor sugar or Splenda Canderel etc.
4. Drain a tin of Fruit Cocktail or any other tinned or preserved fruit, add to the soured cream mixture and pour into the tin.
5. Heat oven to Gas Regulo 3 (375 °F).
6. Bake in oven for 30 to 35 mins then turn off the oven and leave the door open.
7. When cool, run a knife round the edge of the tin and ease out.
8. Leave on tin base, place on a large plate in case of slight leakage, then refrigerate and eat before anyone else gets to it! Will keep for 4 to 6 days – if you’re lucky!

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Lloyd Platt & Company cannot take responsibility for the success (or otherwise) of these recipes!