

A
(hopefully wide-spreading)

MAYDAY
CELEBRATION

§
You are invited,
along with many others,
to participate
in a spring salutation.

*Separated we may be,
we can still join hands
in the baking of cake*

§
On May 1st
make Beltain Cake
(the recipe for which is enclosed)

The ceremony is simple
:

§
Photograph your cake
(an aerial shot)
send me your picture

§
Your cakes will form an online gathering, recording and
sharing our ceremony of festivities taking place across
many tables

The gathering will be viewable via
www.eastonpottery.com

Email cakes to
:
eastonpottery@icloud.com
Please feel free to forward

*(Where possible,
share precious baking ingredients
together)*

BELTAIN CAKE

Ancient recipe (*adapted*)

5oz self raising flour	3oz dark chocolate	*
2 tsp baking powder	3 tbsp milk	$\frac{3}{4}$ cups amaretto liqueur (<i>optional</i>)
$\frac{1}{4}$ tsp nutmeg	$\frac{1}{2}$ tsp vanilla essence	icing sugar
$\frac{1}{2}$ tsp ground cloves	2 $\frac{1}{2}$ oz butter	
$\frac{3}{4}$ tbsp ground ginger	3 eggs	
$\frac{1}{2}$ tsp ground cardamom	2 tbsp brandy (<i>optional</i>)	
6oz dark brown sugar		

Preheat oven to 180c (160c fan).

Butter and line the base of a springform tin.

Melt the chocolate in a bowl over simmering water and set aside.

Mix together milk, brandy, and vanilla.

Mix flour, baking powder, nutmeg, cardamom, clove, and ginger in a separate bowl.

Cream the butter, then add brown sugar and beat until fluffy.

Add eggs, one at a time, into butter mixture.

Add cooled chocolate to the butter mixture.

Add the flour mixture and milk mixture to the butter mixture a little at a time.

Pour mixture into lined cake tin.

Bake for approximately 20-40 minutes, or until done (test with a small knife), taking care not to over bake.

Let cake cool for 20 minutes, then place it into a dish (flat side up) which is just large enough to hold it, but no larger.

*

(I didn't do this bit, just dusted it with icing sugar)

Using a skewer, pierce the cake with 10-12 holes, being careful not to go all the way through.

Pour $\frac{1}{3}$ of the amaretto over the cake. When that is absorbed, pour another $\frac{1}{3}$ amaretto; when absorbed, pour the remainder onto the cake. This will take several hours.

When all of the amaretto has been absorbed, gently invert the cake onto a plate (flat side down).

Dust the cake with icing sugar.

§ Decorate with spring flowers—angelica, daisy, may and primrose. (*optional*) §