

Delish – How to submit your recipe

Please type in a word document and follow these guidelines. If typing isn't possible, don't be put off, just give us your recipe and we'll sort it out for you.

Recipe title

Please use a capital letter for each word. Give it a quirky, personal name if possible

eg **Felicity's Easy Carrot Cake** or **Pete's Favourite Curry** or **Easy Peasy Trifle**

Intro (optional)

Short 25 word intro – what makes this recipe special and personal to you.

Or if your recipe is inspired from a Jamie Oliver recipe – say so! Then we'd love to know how you have changed it to make it your own!

Or a handy tip eg I like to make this cake in a rectangular tray-bake style tin – so it's easy to cut and come back to! Freezing portions works well too or make it the day before and it tastes even better.

Serves

How many does this recipe serve: eg Serves 12

Ingredients

Please write your recipe ingredients in metric – using 25g for 1oz and 150ml for 1/4pt.

A detailed conversion chart is available on request.

List ingredients in the order they are used.

Add preparation here eg carrots, grated

Do a sub heading for another part of the recipe eg: **For the frosting**

Example:

250ml sunflower oil, plus extra for greasing

225g golden caster sugar

3 large eggs

225g self-raising flour

250g carrots, grated

1tsp ground cinnamon

1tsp ground mixed spice

For the frosting:

150g unsalted butter, cubed

300g icing sugar, sieved

150g cream cheese

Method

Write the method in the order you need to do things.

Break down into steps and try to have a new step for each new process.

1. Heat the oven to 180C, fan160C, gas 4. Grease and line a rectangular 18 x 28cm cake tin.
- 2 Measure out the oil and pour into a large bowl. Add the caster sugar and mix with a large whisk for a few minutes.
3. Gradually whisk in the eggs, then sieve in the flour, cinnamon and mixed spice.
4. Take a large metal spoon and fold the flour into the egg mix. Do this until you can't see any flour.
5. Fold the grated carrots into the mixture, then pour it all into the prepared tin and spread evenly.
6. Bake in the oven for 40 minutes, until well risen and golden. Push a cocktail stick into the centre – it's ready if it comes out clean. Set aside to cool in the tin.
7. Put the butter and icing sugar into processor and blend together until smooth. Add the cream cheese and just pulse for a few seconds until combined.
8. Spread the frosting over the cake with a palette knife, to evenly cover.

Bible Quote optional

If you have a short favourite bible quote feel free to add this.

Photography

We would love you to take a photo of your recipe either while cooking or when finished. We recommend taking the photo in natural daylight, on a neutral plate and with a neutral background.

These may well be posted on social media as little 'tasters'.

Mobile phone photos are fine. Please attach to your email as a jpeg.

**Please email your recipe to delishrecipes@hotmail.com
Include your name, email and phone number
If emailing isn't an option please hand your recipe to:
Felicity Barnum-Bobb, Eve Haddow or Ed Graham**