

MARMALADE CAKE

200g unsalted butter (at room temperature), plus extra for greasing	6 heaped tablespoons fine-cut marmalade
4 small oranges	4 large free-range eggs
4 tablespoons demerara sugar	200g self-raising flour
200g golden caster sugar	50g ground almonds

Preheat the oven to 180°C/gas 4. Grease the base and sides of a 23cm loose-bottomed cake tin.

Thinly slice 2 of the oranges. Sprinkle the base of the cake tin with demerara sugar, then arrange the orange slices over the base in a slightly overlapping layer.

Cream the butter and caster sugar until pale and fluffy, then beat in 3 heaped tablespoons of marmalade, followed by the eggs.

Fold in the flour, ground almonds and a pinch of salt. Finely grate in the zest from the remaining oranges, and squeeze in all the juice and fold through.

Carefully pour the cake batter into the tin. Place in the oven and bake for about 50 minutes, or until golden and firm to touch. Remove from the oven and allow to stand for a few minutes. Very carefully, while it's still slightly warm, turn out the cake onto a serving plate.

Prick holes in the cake with a skewer. Make a glaze by warming the rest of the marmalade in a pan with a little water. Spoon this over the cake.

GOOSEBERRY CHUTNEY

700g fresh gooseberries, topped and tailed	1 large red onion, finely chopped
1 tbsp fresh root ginger, finely chopped	½ tsp salt
2 tsp mustard seeds	350gm light brown muscovado sugar
250gm pitted soft dates, chopped	350ml cider vinegar

Combine all ingredients in a large heavy saucepan

Bring to a boil over a medium heat, then simmer, uncovered, stirring frequently, for 30-40 minutes, or until very thick and pulpy

Remove from heat and leave to cool for 10 minutes

Transfer to sterilised dry jars, seal with lids and set aside to cool completely

Store in a cool place for at least 2 and up to 4 weeks