

## Guide to portion sizes

<i>Fruit Cake -</i>	<i>Round</i>	<i>Square</i>
6"/15cm -	24	35
7"/18cm -	35	47
8"/cm -	47	60
9"/23cm -	60	75
10"/25.5cm -	75	95
11"/28cm -	95	118
12"/30.5cm -	118	140

<i>Madeira/Sponge -</i>	<i>Round</i>	<i>Square</i>
6"/15cm -	12	17
7"/18cm -	17	24
8"/cm -	24	30
9"/23cm -	30	38
10"/25.5cm -	38	48
11"/28cm -	48	58
12"/30.5cm -	58	70

I make a variety of cakes – the most popular being: -

Vanilla sponge using Madagascan vanilla

Chocolate sponge using finest Belgian chocolate

Carrot cake

Lemon sponge

Red velvet cake

Fruit cakes still remain popular and I have an old recipe that has been used for many years.