

## Coming up

7pm:  
Arrival and signing in

Refreshments:  
Tea & Coffee

Introduction:

Demonstration :  
Debbie Brown  
60's Love Cake Top

Buffet

Raffle

9pm:  
Close



## Your Committee Members:

**Chairperson:**  
Jacqui Stuart

**Vice Chairperson:**  
Ellen Scott

**Treasurer:**  
Sally Thomas

**Secretary:**  
Sarah Atkins

**Publicity:**  
Emily Edgar

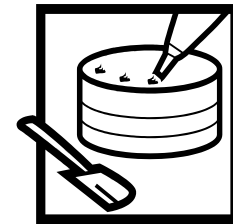
**Key Members:**  
Joan Chegwin  
Pamela Bell  
Pat Stuart  
Irene Banks and  
Sue Gralton



# LIVERPOOL SUGARCRAFT CLUB

Volume 20, Issue 20

10/03/10



All Saints Church  
Broadgreen Road  
Liverpool

Entrance: £5.00 for members  
£7.50 for visitors

## News.....

Thank you so much to Christine Radford for coming to last months meeting. Everyone seemed to enjoy her Bratz Doll demonstration. It was good to see some new faces.

We have had to reorganise the Maisie Parrish workshop due to her commitments in America. The new date is Saturday 9th October. If you are interested please complete the separate booking form.

At next months meeting Joan will be demonstrating fancy dress babies as animals.

**Thank you for coming tonight. We look forward to seeing you next month.**



## Dates to remember 2010

Wednesday March 10th  
**Debbie Brown**

Wednesday April 14th  
**Joan Chegwin**

**Fancy Dress Babies**

Wednesday May 12th  
**Karen Davies**

Wednesday June 9th  
**T.B.C**



## Pineapple Cake with Sweet Chilli Drizzle Icing

For the cake:

225g/8oz unsalted butter plus extra for greasing

225g/8oz caster sugar

1 large egg

225g/8oz self raising flour

1tsp baking powder

4 thin slices pineapple

25g/1oz caster sugar for sprinkling

For the sweet chilli drizzle icing:

50ml/2fl oz runny honey

1 lime juice only

1 large green chilli seeds removed and finely chopped.

Method:

Pre heat oven to 200C/Gas Mark 6

Line a baking tray.

Blend the butter, sugar and egg together.

Add the flour and baking powder and blend again.

Add the mixture to the baking tray and place the pineapple slices on top and sprinkle on the caster sugar.

Place in the oven for 12 minutes or until cooked through and golden.

To make the drizzle icing place the honey, lime juice and chilli into a frying pan over a medium heat. Simmer the mixture for 5 mins until thickened to a syrup.

To serve place the cake on a large plate and drizzle over the icing.