**Open Section – 5. Jaffa Marble Loaf**   
**Ingredients**  
Cake  
225g butter, at room temp  
225g caster sugar  
225g self-raising flour, sifted  
4 large eggs  
2 Tbsp milk  
3 Tbsp cocoa powder, sifted  
zest 1 large orange  
1 Tbsp orange juice  
  
Icing  
Must be iced simply with chocolate glacé icing (on the top only)  
  
**Method**  
1. Preheat oven to 180°C Traditional Oven or 160°C Fan forced. Grease and line sides and the base of a 5 x 9-inch loaf tin with baking paper.

2. Beat the butter, sugar, eggs and flour together in a large bowl with an electric mixer until mixture is smooth.

2. Beat the butter, sugar, eggs and flour together in a large bowl with an electric mixer until mixture is smooth.

3. Split the mixture into two bowls, beat the milk, followed by the sifted cocoa powder into one bowl. Beat the orange juice, zest into the other.  
  
4. Spoon alternate dollops of the mixture into the loaf tin, then use a skewer to create a marble pattern by dragging it through the mixture in swirls. Make sure you don’t over mix, or you won’t see the pattern.   
  
5. Bake the loaf for approximately 45 - 55 mins or until golden and risen.  
6. When completely cool, ice with chocolate glacé icing (on the top only)

**Open Section - 3 - Petticoat Tails Shortbread**

**Ingredients**

115g unsalted butter, chopped into cubes  
30g castor sugar  
30g pure icing sugar  
¾ tablespoon cornflour  
1 cup (150g) plain flour  
¼ tsp salt

**Method**

Preheat oven to moderately slow (170°C). Line a baking tray with baking paper. Cut a 16cm circle of extra baking paper and fold into 8, cut a small snip in the corners of each fold—open up again and set aside.

In a medium size mixing bowl combine the butter, sugars and cornflour, and work together with your hand, until the ingredients are mixed.

Add the sifted flour and salt, and mix until it leaves the sides of the bowl and clump together  
Place the dough on a lightly floured surface and gently form into a smooth ball. Flatten and then roll out into a circle, approximately 10mm thick. Carefully lift onto the tray and place the circle of paper over the shortbread and gently roll over the top and you will have some fold marks imprinted onto the shortbread which you can now cut in segments with a sharp knife.

Cut all the way through the dough, but leave the wedges close together.

Make indents around the outer edge of the circle, and then pinch it, creating three or four even pinches in each segment. Prick the shortbread with a fork for a decorative pattern.

Bake in the oven for 20 to 25 minutes until crisp and a tint of colour is showing.

Leave the shortbread to cool on the tray and when still slightly warm, use a sharp knife to cut through the segments and create petticoat tails.