

Easter Competition



Win a fabulous farmbox, every month, for a year!

(our North Devon delivery area only)

Dear Localfarmbox friends

You are amazing! Bravo for sticking with us during our website changeover. It was pretty scary for us but it all seems to be up and running and is much more efficient than the old one – a win for us all! There have, of course, been a few teething problems but as we have gone from 0 to 60mph in the past few weeks, that is not a surprise.

We've had to limit our range to ensure we get as many boxes out as we can but as things stabilise we will be expanding it again so keep checking and thank you for your patience.

We also want to thank you for your wonderful messages of appreciation, and for uploading pictures of your Localfarmboxes and what you've cooked to Instagram. We believe that cooking and eating together is one of the things that will get us through this.

To encourage you to get into the kitchen over Easter, we are running an Instagram competition with a chance to win A FABULOUS FARMBOX EVERY MONTH FOR A YEAR, DELIVERED TO YOUR DOORSTEP. - Deadline Friday 17 April

To enter, follow us on Instagram on @localfarmbox then post a photograph of your Localfarmbox creation to your Instagram account with the hashtag #mylocalfarmbox and tagging us @localfarmbox

There are three categories: Healthiest, Prettiest - and Silliest, so you can get the kids to join in!!! Get them to go bananas in the kitchen and show us their smoothies and muffins. Fancy dress optional but we love a crazy outfit . . . just sayin'!

Don't forget to get your orders in so we can deliver everything you need for your favourite recipes. This is our family favourite pud, and is a total winner!

localfarmbox.co.uk

White Chocolate Raspberry Cake

Preheat to gas 3/160/140 fan oven
Grease and line a 23 cm cake tin

250g butter
150g white chocolate
300g sugar
250ml full fat milk
2 large eggs, beaten
1 teaspoon vanilla extract
250g self-raising flour
¼ teaspoon bicarbonate of soda
225g raspberries



Gently warm together the butter, white chocolate, milk, vanilla extract and sugar and stir until melted. Let it cool slightly. Beat the eggs and stir into the cooled mixture. Then fold in the flour and bicarb gently, followed by the raspberries. Pour into the pre-prepared tin and bake for one hour.

Have a wonderful weekend and we look forward to seeing you on Instagram.

Love LFB xxxxx

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