

# WINSCOMBE'S BAKE OFF – 14<sup>TH</sup> SEPTEMBER 2024

## Part of the 'Not the Village Show'

### Junior Classes

#### Signature Bakes – Baker's choice of recipe

**J1. 'fridge cake', 4 pieces** – e.g. rice crispy cakes, tiffin, rocky road.

**J2. Puff pastry party food, 6 pieces or one centrepiece** – sweet or savoury

**J3. Flapjack, 4 pieces** – any flavour.

#### Technical Bakes – Baker's must follow the recipe provided below the classes

**J4. Chocolate chip cookies, 4 pieces**

**J5. Cheese straws, 5 pieces**

**J6. Jam Tarts, 5 pieces**

#### Showstopper Bakes – Will be judged on decoration only

**J7. Decorated cupcakes with the theme 'seaside', 4 pieces**

**J8. Small Pizza with a 'monster' design.**

**J9. 'Animal' Shaped Bread, 3 bread rolls or one small loaf**

#### Recipes for technical classes:

##### J4. Chocolate Chip Cookies.

###### Ingredients:

- 85g (3oz) Butter
- 85g (3oz) Granulated Sugar
- 85g (3oz) Brown Sugar
- 175g (6oz) Self-Raising Flour
- 1 beaten egg
- 1 packet Chocolate Drops (milk or plain)

**Method:** Cream butter and sugar. Beat in egg. Stir in flour and chocolate drops. Mix well. Place in teaspoonfuls on greased baking sheet. Bake until golden brown (approx. 12-15 minutes) 190C/370F/gas 5

##### J5. Cheese Straws

###### Ingredients:

- 40g butter, cut into cubes
- 80g plain flour (plus extra for dusting)
- 60g Cheddar, grated (plus an extra 20g for sprinkling)
- 1 large egg, beaten

**Method:** Rub the butter into the flour. Stir in the grated cheese. Add half the beaten egg and mix until it forms a dough. Roll out to around 3mm thick and cut into 5mm strips. Sprinkle with the remaining cheese. Bake on lined baking sheets at 180°C/fan160°C/gas 4 for 12-15 minutes, until golden.

##### J6. Jam Tarts

###### Ingredients:

- 175g plain flour, plus extra for dusting
- 1 tbsp caster sugar
- 85g butter, cubed
- 1 medium egg yolk, beaten with 2 tbsp of cold water.
- 125g jam of your choice

**Method:** Rub together the flour and butter. Stir in the sugar. Pour in the egg mixture and bring together to form a dough. Wrap in cling film and chill for 30 minutes. Roll out the pastry to the thickness of a £1 coin. Cut out 12 pastry discs. Place the disks in a fairy cake tin. Spoon 1-2 tps of jam into each tart. Bake at 200° C/fan 180° C/gas 6 until golden.

## **Adult Classes**

### **Signature Bakes – Baker's choice of recipe**

- A1. Chocolate cake - 2 sponges layered with your choice of filling**
- A2. Lemon drizzle cake - 2 lb loaf tin sized**
- A3. Vegan Cake – any flavour**
- A4. Gluten Free Cake – any flavour**
- A5. Traybake, six pieces – e.g. brownies, flapjack, millionaire's shortbread.**
- A6. Macarons, 6 pieces - any flavour.**
- A7. Sweet biscuits/cookies, six pieces - any flavour.**
- A8. Fresh fruit tart - to include a layer of homemade crème patisserie (or similar filling) Approximately 20cm.**
- A9. Cheesecake - set or baked. Approximately 20cm. Any flavour.**
- A10. Sweet bread buns, 4 pieces – e.g. Chelsea buns, cinnamon rolls or iced buns.**
- A11. Cheese Scones, 4 pieces**
- A12. Plain loaf of bread - any flour variety and shape, machine or hand made.**
- A13. Flavoured Loaf of bread - any flour variety and shape, machine or hand made.**
- A14. Sausage rolls, 6 pieces – additional flavourings allowed.**
- A15. Quiche - any flavour, approximately 20cm**

### **Technical Bakes – Baker's must follow the recipe provided below the classes**

- A16. Victoria Sandwich**
- A17. Shortbread biscuits, 6 pieces**
- A18. Chocolate brownies, 4 pieces.**

### **Showstopper Bakes – Will be judged on decoration only**

- A19. Decorative focaccia loaf**
- A20. Cupcakes decorated with a 'floral' theme, six pieces**
- A21. Decorated cake decorated with the theme 'decadence' – multi-layer (but single tier)**

**Recipes for technical classes:**

## **A16. Victoria Sponge**

### **Ingredients:**

- 175g Self raising flour
- 175g Margarine
- 175g Caster Sugar
- 1 ½ tsp Baking Powder
- 3 eggs

**Directions:** 2 x 18cm (7") round tins. Jam filling only. Top Left plain. Use the all-in-one method

## **A17. Shortbread Biscuits**

### **Ingredients:**

- 150g plain flour, plus extra for dusting
- 100g butter, cubed
- 50g caster sugar, plus 1 tbsp for sprinkling

**Directions:** Make biscuits 5mm thickness. Hand cut into fingers.

## **A18. Chocolate Brownies**

### **Ingredients**

- 185g unsalted butter
- 185g best dark chocolate
- 85g plain flour
- 40g cocoa powder
- 3 large eggs
- 275g golden caster sugar

**Directions:** Make in a 20cm square tin. Cut the brownie into 16 pieces.

## **Guidelines for Entrants**

**Who can enter** - Exhibitors must be amateurs and residents of the parish of Winscombe and Sandford, or have children at a Primary or Nursery School based in Winscombe or Sandford.

**Junior Entries** - Junior sections will be judged in one of four age brackets, based on their age on the day of the show. The age brackets are: 0-4 year olds, 5-7 year olds, 8-12 year olds and 13-15 year olds. Exemptions available for children with special educational needs. Entrants aged 16 and above will be judged against the adult classes. Junior exhibits must be their own work (with exceptions relating to safety, such as knife and oven use)

**Technical Classes:** For the technical classes a recipe has been provided, this must be followed.

**Cost of entry** – 50p per entrant per class, to be paid on the day. **CASH ONLY**

**Presentation of exhibits** – entries should be presented on a paper plate. A limited number will be available on the day from the community centre

**Show day timings** - The Community Centre will be open from 9-10am to accept entries. Judging will take place between 10am and midday, during which time no unauthorised persons will be allowed into the exhibition. The judges' decisions will be final. Rosettes will be awarded at the discretion of the judges.

**Care of your exhibits**- Exhibits remain the property of the exhibitor. Exhibits must remain staged until 4pm but must be removed by 4.30pm. Please remove all your exhibits by this time, any exhibits left behind will be disposed of.