

RECIPES FOR 2025 SHOWS

SPRING SHOW

Class 54 - Orange & Blueberry Bircher

Ingredients

70g Old Fashioned or Rolled Oats. (Porridge Oats).

Zest of ½ orange

2 Oranges

175g Greek yoghurt

2 handfuls fresh blueberries:

Approximately 50g = 1 handful

Method

1. Place the oats into a bowl and mix with zest of ½ an orange.
2. Pour over 300ml boiling water and **leave overnight**. (cover when cool and put in fridge.)
3. Next day stir in three quarters of the tub of yoghurt and spoon mixture into 2 glasses.
4. Top with a layer of oranges, then the remaining yogurt. Finally scatter over blueberries.
5. Makes 2 portions.
6. If only 1 portion is wanted at a time the mixture will keep in the fridge overnight to enjoy the next morning.

Class 56 - Peanut Butter Biscuits

Ingredients

112g butter

150g crunchy peanut butter

112g granulated sugar

112g dark brown soft sugar

1 tsp vanilla essence

1 egg

200g plain flour

1 level tsp baking powder

1/2 level tsp bicarbonate of soda

1/2 level tsp salt

Method

1. Cream butter and peanut butter together well. Add sugar gradually until the mixture is light and fluffy.
2. Beat egg lightly with a fork and add to creamed mixture with vanilla essence.
3. Lastly add sifted dry ingredients, kneading to a smooth pliable dough.
4. Roll small pieces of dough, approximately 1 teaspoonful, into balls between floured

hands. Place onto a greased baking sheet.

Press flat with a floured fork.

5. Bake in a moderate oven, 180C /160C fan/gas mark 4 for 12 to 15 minutes until golden brown. Keep an eye on them, they can scorch pretty quickly.
6. Allow to cool on the baking sheet for a few minutes before transferring to a wire rack to cool.
7. Makes approximately 30 biscuits.

Class 57 – Lemon Drizzle Loaf Cake

Ingredients

For the cake

112g butter at room temperature, plus extra for greasing

112g caster sugar

135g self-raising flour

1 level tsp baking powder

2 free-range eggs

2 tbsp milk

1 unwaxed lemon, finely grated zest only

For the glaze

50g granulated sugar

Juice of 1 lemon

Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease a 900g loaf tin with butter and line the base with baking paper.
2. Place all cake ingredients in a large bowl and beat together for 2 minutes, or until well blended. Spoon the mixture into the prepared tin and level the top.
3. Bake for 35–40 minutes, until the cake has shrunk a little from the sides of the tin and springs back when lightly touched with a fingertip in the centre.
4. Meanwhile, make the glaze. Mix the sugar with the lemon juice and stir to a runny consistency.
5. Leave the cake to cool for 5 minutes in the tin, then lift out, with the lining paper still attached. Place on a wire rack set over a tray.
6. Brush the glaze all over the surface of the warm cake and leave to set. Once the cake has cooled remove the lining paper.
7. Cake can be stored in an airtight tin for up to 3 days.