

RECIPES FOR 2024 SHOWS

SPRING SHOW

Class 54 – Chocolate Chip Muffins

Ingredients:

250g self-raising flour
1 tsp bicarbonate of soda
150g chocolate chips, milk, white, dark or
a mix of all three
100g golden caster sugar
2 eggs, lightly beaten
150ml natural yoghurt
100g unsalted butter, melted

Method:

1. Heat oven to 200°C/180°C fan/gas mark 6 and line a 12-hole muffin tin with paper cases.
2. Sift the flour and bicarbonate of soda into a large bowl, then stir in the chocolate chips and sugar.
3. Add the beaten eggs, yoghurt and butter and stir to combine. It doesn't matter if the mixture looks a bit lumpy. It's more important not to overmix or the muffins will turn out tough.
4. Fill the paper cases and bake for 20-25 mins until risen and golden brown.
5. Transfer to a rack to cool – or eat slightly warm.
6. Will keep for 3 days in an airtight container.

Class 56 – Stem Ginger Shortbread

Biscuits

Ingredients:

200g softened butter
100g caster sugar
260g plain flour
½ teaspoon ground ginger
40g cornflour
pinch salt
50g stem ginger, chopped into small pieces

Method:

1. Beat butter until creamy, then gradually beat in sugar.
2. Sift in the flour, cornflour, ginger and salt. Add the stem ginger and work all ingredients together.
3. Form into a log shape about 20cm long and wrap in cling film.
4. Chill in fridge for 20-30 minutes.

5. Remove the cling film and slice into approximately 30 rounds and place slightly apart on baking trays.
6. Bake at 170°C/150°C fan/gas mark 3 for about 20 minutes until just beginning to turn golden.
7. Dust biscuits lightly with caster sugar and cool on the tray for 5 minutes before transferring to a wire rack to cool completely.
8. Store in an airtight container.

SUMMER SHOW

Class 87 – Milk Rolls

Ingredients:

7g fast-action dried yeast
300ml tepid milk
450g strong white bread flour
50g butter, plus extra for greasing
2 level tsp sugar
2 level tsp salt

Method:

1. Put the flour in a large bowl, add the butter (cut into small pieces) and rub it in with fingertips.
2. Stir in the sugar, salt and yeast then add the warm milk and mix together.
3. Tip it out onto a board and knead for 15 minutes until soft.
4. Put it into a bowl, cover with a plastic bag and leave for 1-2 hours, until doubled in size.
5. Knock back lightly (press or punch down to release the air).
6. Divide into 12 pieces and place on a lightly greased baking sheet.
7. Cover with a plastic bag and leave to double in size. This takes about 30 minutes to an hour.
8. Pre-heat the oven to 200C/180C fan/gas mark 6.
9. Bake for 15 minutes, then put the rolls on a wire tray and cover with a cloth so that their crusts stay nice and soft.

Class 89 – Rhubarb And Ginger Cake

Ingredients:

200g rhubarb
112g butter
140g golden caster sugar + 2 tsp
50g stem ginger, roughly chopped
160g self-raising flour, sieved
1 level tsp baking powder
2 medium eggs
2 level tsp ground ginger

Method:

1. Grease and line a 23cm square tin.
2. Wash rhubarb and discard each end. Chop into short lengths, approximately 2cm, and mix with 25g of the sugar. Set aside.
3. Cream butter and remaining sugar (115g) until light and fluffy.
4. Beat in eggs one at a time with a little of the flour.
5. Fold in remaining flour with baking powder, rhubarb, ground and stem ginger.
6. Spread evenly in the tin.
7. Bake in a preheated oven 180°C/160°C fan/gas mark 4 for approximately 1 hour until a skewer inserted in the middle comes out clean.
8. Sprinkle 2 tsp golden caster over the top.
9. Cool in the tin.
10. Store in an airtight tin.

Class 91 – Lemon Drizzle Cake**Ingredients:**

- 175g self-raising flour
- 175g caster sugar
- 175g butter, softened
- 3 eggs, beaten
- Finely grated zest of 1 lemon
- $\frac{3}{4}$ level tsp baking powder

For the lemon drizzle topping:

- 100g granulated sugar
- Juice of 1 lemon

Method:

1. Preheat the oven to 180°C/160°C fan/gas mark 4.
2. Grease and line a 2 lb loaf tin with enough baking paper to leave a small overhang. This will make it easier to lift the cake out.
3. In a large bowl sieve flour and baking powder. Add the sugar, butter, eggs and lemon zest.
4. Beat together with an electric whisk until smooth. (If using wooden spoon method, first cream butter and sugar with lemon zest, then add eggs one at a time with a table-spoon of the flour. Stir in remaining flour and baking powder.)
5. Pour the cake batter into the prepared cake tin and promptly place it on the middle shelf of the oven.
6. Bake for 40 minutes or until golden brown, shrinking away from the sides of the tin and springy to touch.
7. Meanwhile, make the lemon drizzle topping. Mix together the sugar and lemon juice.

8. When the cake is out of the oven and still warm, carefully spoon over the drizzle mixture.
9. Once the cake is cool, remove from tin.

AUTUMN SHOW**Class 92 – Honey Cake****Ingredients:**

- 150g plain flour
- $1\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp salt
- 225g unsalted butter
- 225g honey
- 4 large eggs
- 45ml milk
- 1 pinch orange zest
- 25g almond flakes

For Honey Syrup:

- 225g honey
- 60ml water
- $\frac{3}{4}$ tsp lemon juice

Method:

1. Preheat the oven to 180°C/160°C fan/gas mark 4.
2. Butter and line a 20cm/8" round pan or spring form pan with baking paper (base and sides).
3. Mix together the flour, baking powder and salt in a small bowl.
4. In a separate bowl, cream the butter and honey for 3 minutes, scraping down the sides halfway, until smooth and fluffy.
5. Add one egg, mix with a wooden spoon for 30 seconds until mostly incorporated into the batter (mixture will look curdled).
6. Then add in a quarter of the flour and mix until the batter comes together.
7. Repeat with remaining eggs and flour.
8. Stir in the milk and orange zest until batter is almost completely smooth. The batter should be quite thick, but soft.
9. Scrape batter into the prepared pan, smooth the surface and sprinkle with almonds. Bake for 45 minutes or until a knife inserted into the centre comes out clean.
10. Remove cake from the oven. Cool for 30 minutes in the pan – don't skip this else the cake gets too dense when soaked with syrup.
11. Meanwhile, make the syrup. Bring the honey and water to a gentle boil for 5 minutes over medium-low heat. Add the lemon juice and boil for 2 more minutes.

12. Remove from heat, cool for 10 minutes then use as below.
13. Poke about 30 holes all across the surface of the cake with a skewer (between the almond flakes). Pour a quarter of the warm Honey Syrup across the surface (if using a spring form pan, put it on a plate in case it leaks).
14. Once it mostly sinks in, repeat 3 more times, waiting between pours for the syrup to soak in. Then leave the cake to soak for 15 minutes.
15. Serve warm is best. **Leftovers** will keep for 4 days in the fridge. Warm before serving as the crumb firms up when cold!

Class 94 – Bath Buns

Ingredients:

- 450g strong white flour
- 7g sachet fast action yeast
- 1 level tsp salt
- 50g caster sugar
- 50g butter, melted and cooled
- 2 large eggs, beaten
- 150ml tepid milk
- 175g sultanas
- 50g chopped mixed peel

To finish:

- 1 large egg to glaze
- nibbed sugar or coarsely crushed sugar cubes

Method:

1. Lightly grease 2 baking sheets.
2. Measure the flour, yeast, salt and caster sugar into a large bowl and mix well.
3. Make a well in the centre and pour in butter, eggs and milk, adding the sultanas and mixed peel last.
4. Mix to a smooth soft dough.
5. Turn the dough out onto a lightly floured work surface and knead for about 5 minutes or until smooth and elastic.
6. Place in an oiled bowl and cover with oiled cling film, or put bowl inside a large polythene bag.
7. Leave to rise until doubled in size, about 1 hour in a warm room.
8. Turn the risen dough out of the bowl and knead well until it is again smooth and elastic.
9. Divide into 18 equal pieces. Shape each piece into a bun shape and place on baking sheets.
10. Cover again with oiled Clingfilm and leave in a warm place until doubled in size, about 30 minutes.
11. Preheat the oven to 190°C/170°C fan/gas mark 5.

12. Brush the buns with beaten egg and sprinkle with nibbled sugar/crushed sugar cube.
13. Bake for about 15 minutes or until golden brown. The buns sound hollow when the base is tapped.
14. Cool on a wire rack.

Class 96 – Chocolate Brownies

Ingredients:

- 350g plain chocolate
- 225g unsalted butter
- 225g (8oz) light muscovado sugar
- 4 eggs, beaten
- 1 tsp vanilla extract
- 75g self-raising flour
- 100g dark chocolate chips

Method:

1. Preheat the oven to 190°C /170°C fan/gas mark 5.
2. Grease a 30cm x 33cm (approximately) traybake tin (or small roasting tin) and line with foil.
3. Break the chocolate and butter into pieces and melt gently until smooth.
4. Beat together the eggs, sugar, and vanilla in a large bowl.
5. Pour in the melted butter and chocolate mixture and stir in.
6. Add the flour and chocolate chips and beat until smooth.
7. Pour into the prepared tin and bake in the oven for 40-45 minutes, until shrinking away from the sides of the tin, firm to the touch, and a light crust has formed on top.
8. Cool in the tin before cutting into pieces.
9. Makes 20 pieces.

WINTER SHOW

Class 28 – Cheese and Celery Whirls

Ingredients:

- 350g self-raising flour, sifted
- 1 teaspoon salt
- ½ tsp dry English mustard powder
- 50g butter, softened
- 100g mature Cheddar cheese, grated
- 1 garlic clove (or more to taste), crushed
- 1 egg, beaten
- 150ml milk
- 3 to 4 stick of celery, washed and roughly chopped

Method:

1. Preheat the oven to 220°C/200°C fan/gas mark 7.
2. Line 2 large baking trays with baking parchment.
3. Mix together the flour, salt and mustard powder. Rub in the butter until the mixture resembles breadcrumbs.
4. Add most of the grated cheese (reserving a little for sprinkling on top), garlic, beaten egg and milk and mix well so that all the ingredients are evenly distributed.
5. On a floured board, knead lightly and then roll out to a rectangle approximately 22.5cm x 30cm (9" x 12").
6. Scatter the celery over the surface.
7. Roll up like a Swiss roll, starting with the narrow edge.
8. Cut slices approximately 1.5cm (½") thick.
9. Lay them flat on the prepared baking trays and sprinkle a little of the remaining cheese over the surface of each.
10. Bake for 15-20 minutes until golden and well risen.
11. Remove from the oven and serve warm.

Class 29 – Cranberry and Rosemary Wreath**Ingredients:**

- 500g strong white bread flour
- 7g sachet of fast acting yeast
- 1 tbsp walnut oil
- 1 tsp caster sugar
- 1 tsp salt
- 10 fl.oz/295ml warm water
- 2¾oz/80g dried cranberries
- 2 sprigs of rosemary, chopped
- 1 egg

Method:

1. Place the yeast, flour, oil, salt and sugar together in a bowl before gradually incorporating the warm water. You may not need to use it all.
2. Bring together the ingredients until they form a ball, and knead for 10 minutes until smooth and elastic.
3. Leave the dough to prove in a warm place until it doubles in size.
4. Once the dough is ready, use your knuckles to knock back the dough, removing any air bubbles.

5. Gently fold in the dried cranberries and rosemary and knead for a few minutes until the ingredients are evenly distributed.
6. Roll the dough up into a tight cylinder.
7. Cut it almost in half length ways, leaving one end just joined so it resembles a pair of legs. Twist the two dough lengths together, then join the ends to form a Christmas wreath shape.
8. Place inside a 23cm (9") circular baking tin. Cover and allow to prove again until doubled in size.
9. Preheat the oven to 200°C/180°C fan/gas mark 6, then lightly brush with egg wash and bake for 25-30 minutes or until baked throughout.

Class 31 – Toffee Apple Traybake**Ingredients:**

- 175g margarine
- 350g self-raising flour
- 3 medium eggs
- 175g light brown sugar
- 2 heaped tsp ground cinnamon
- 150g sultanas
- 2 eating apples – peeled, cored and chopped (approximately 175g)

Toffee style icing:

- 25g margarine
- 40g light brown sugar
- 2 tablespoons single cream

Method:

1. Place all the cake ingredients in a large mixing bowl and beat well with a wooden spoon until well combined.
2. Spoon into a greased and lined traybake tin (approximately 32cm x 23cm) and bake in a pre-heated oven 180°C/160°C fan/gas mark 4 for 35-40 minutes.
3. Leave in the tin for 10-15 minutes before cooling on a wire rack.
4. Place all icing ingredients in a saucepan and heat slowly until the sugar has dissolved.
5. Boil gently for 3 minutes, stirring all the time. Remove from heat and continue stirring for a couple of minutes while it cools a bit before drizzling over the traybake.
6. When set, cut into 20 fingers