

CHILDREN'S CLASS 75— CHOCOLATE CHIP MUFFINS

Ingredients (Makes 6 large or 12+ small muffins):

150g plain flour
40g caster sugar
¼ tsp salt
2tsp baking powder
1 egg
110 ml milk (150ml is ¼ pint so just under)
75ml corn oil
100g chocolate chips

Lightly grease muffin tin.
Preheat the oven to at 200°C/400°F/Gas 6

Method:

1. Mix dry ingredients together.
2. Mix wet ingredients together.
3. Add wet to dry and mix.
4. Do not overmix - a few lumps are ok.
5. Bake in the oven for 15 - 20 mins until brown and with a soft texture.

CHILDREN'S CLASS 85—4 CHOCOLATE BROWNIES

Use the recipe for Class 52 but leave out the nuts.

CHILDREN'S CLASSES 84 & 95— CHEESECAKE

Ingredients:

250g digestive biscuits
150g butter plus extra for greasing the tin
1tsp vanilla essence
600g cream cheese
150g caster sugar
1 lemon
1 orange
300ml double cream

Topping:

100grams caster sugar
500grams soft fruit of choice

Grease a 23 cm springform cake tin with butter.

Method:

1. Crush biscuits to a fine crumb. Put pan over low heat melt the butter. Add fine crumbs. Gently stir until mixture combines. Remove from heat and press into base of cake tin. Gently push down with back of spoon. Put into fridge for 1 hour.
2. Put all cream cheese into a mixing bowl. Add vanilla essence, caster sugar, lemon and orange zest plus juice of the lemon. Stir until smooth.
3. In another bowl, whisk cream into soft peaks. Add half to cheese mixture and fold in, then fold the remaining half in gently. Once everything is blended spoon over biscuit base. Place in fridge for at least one hour or overnight.
4. Mix berries with sugar.
5. Remove collar from cheesecake and place on serving plate pour over berry mixture and serve.

CHILDREN'S CLASSES 96 - 4 DECORATED CUPCAKES

Ingredients:

85g butter
85g caster sugar
¼ tsp vanilla essence
1 egg
110g self raising flour, sifted
pinch of salt
milk to mix

Prepare 12 paper cases (use a patty tin to hold in place)
Preheat oven to 190°C/375°F/Gas mark 4

Method:

1. Cream the fat & sugar
2. Beat in the essence and egg
3. Fold in half the sifted flour & salt
4. Then add a little milk and the remaining flour. (The mixture should be fairly soft).
5. ¾fill the paper cases
6. Bake for 20 – 25 mins.
7. Decorate with own choice of topping

HAVERSHAM & LITTLE LINFORD VILLAGE SHOW 2010 RECIPES

CLASS 49—FRUIT SCONES

Ingredients (makes approx 8):

8oz/225g self raising flour
2 tps baking powder
2oz/50g butter
1½oz/40g sultanas
1oz/25g caster sugar
1 egg, beaten
milk

2 x baking sheets, lightly greased with a little butter.

Preheat the oven to 220°C/425°F/Gas Mark 7.

Method:

1. Measure the flour and baking powder into a bowl, then add the butter and rub in with fingertips until mixture resembles breadcrumbs. Stir in the sugar and the sultanas.
2. Break the egg into a measuring jug, then make up to 5 fl oz (150ml) with milk.
3. Stir the egg and milk into the flour—you may not need it all—and mix to a soft but not sticky dough.
4. Turn out onto a lightly floured surface, knead lightly and then roll out a thickness of ½"/1cm.
5. Cut into rounds with a fluted a 2"/5cm cutter and place them on the prepared baking trays. Brush the tops with a little milk.
6. Bake in the oven for 10 minutes, or until scones are pale golden brown. Lift onto a wire rack to cool.

CLASS 51—APPLE PIE

Ingredients:

Shortcrust pastry:
8oz/225g plain flour
4oz/100g block margarine
2-3 tablespoons cold water

Filling:

1½lbs/700g cooking apples
2 oz/50g sugar
2 tablespoons water

Glaze for top of pie—Milk and caster sugar

1 x pie plate diameter – max. 10" diameter
1 x plain baking sheet
Preheat oven to 200°C/400°F/Gas Mark 6

Method:

1. Quarter, core then thinly slice apples. Put apples in saucepan with sugar and water. Cook gently for 10 minutes until apples are soft.
2. Sieve flour, for pastry, into a bowl. Cut margarine into small pieces and rub it into the flour until the mixture resembles breadcrumbs. Gradually stir in cold water, using a round headed knife, to mix the dough. Finish mixing the dough with your hands to bring it all together, adding more water if necessary. Wrap dough in clingfilm and leave to rest for 20 minutes in the fridge.
3. Very lightly grease the pie plate. Roll out little more than ½ the pastry to a round, then transfer to the plate press gently but firmly all round. Place cooked apple on pastry. Roll out remainder of the pastry to form a lid. Dampen the bottom layer of pastry round the edge with water, then fix the lid into position, pressing it firmly all around. Trim and decorate edges as required. Make hole in centre of pie to allow steam to escape. Brush top of pie with milk and sprinkle with caster sugar.
4. Place pie plate on baking sheet and bake pie for 25-30 minutes.

CLASS 52—5 CHOCOLATE BROWNIES

Ingredients (makes 24 squares):

3oz/75g plain chocolate, broken into pieces

4oz/100g margarine

3 eggs

12oz/350g caster sugar

4½oz/120g plain flour

1 tsp baking powder

6oz/175g walnut pieces, chopped

Grease and baseline a 12 x 9" (30x23cm) roasting tin with greased greaseproof paper.

Preheat oven to 180°C/350°F/Gas Mark 4

Method:

1. Melt chocolate with the margarine slowly in a bowl over a pan of hot water, then cool a little.
2. In another bowl, whisk together the eggs and sugar until light. Add the cooled chocolate mixture and stir well to mix. Sift the flour and baking powder into the mixture and carefully fold in. Stir in chopped nuts.
3. Pour mixture into prepared tin and level the surface..
4. Bake in oven for about 40 mins or until cake is well risen and a dull crust has formed. The brownies should still be a little gooey in the centre.
5. Allow to cool in the tin for a few minutes before turning out and leaving to cool completely on a wire rack.
6. Cut into squares to serve and dust with icing sugar.

CLASS 53—HAZELNUT GALETTE

Ingredients:

4oz/100g hazelnuts

5oz/150g plain flour

Pinch of salt

2oz/50g caster sugar

3oz/75g butter

Topping:

3oz/75g caster sugar

Filling:

½pt/300ml whipping cream

1 tsp caster sugar

Own choice of fruit

Lightly grease a baking sheet.

Preheat oven to 180°C/350°F/Gas Mark

4 .

Method:

1. Spread hazelnuts on a baking sheet. Toast under the grill, shaking frequently. Rub in a dry cloth to remove skins. Chop 1oz/25g roughly and grind the rest.
2. Sieve the flour and salt into a bowl and mix in the ground nuts and sugar. Rub in the butter with fingertips until of breadcrumb consistency. Knead lightly and chill for 30 minutes or until dough is firm. Shape into a thick roll, divide into 4 and roll out into 4 thin circles about 20cm diameter.
3. Place the circles on the baking sheet and bake in oven for 15-20mins.
4. When cooked take out of oven and cool. Place sugar into a small thick saucepan over gentle heat and stir gently until dissolved. Increase heat and boil briskly without stirring until a rich caramel colour.
5. Pour some over one biscuit spreading it evenly with an oiled knife. Sprinkle the roughly chopped nuts around the edge before the caramel sets.
6. Whip cream and fold in sugar. Prepare fruit and arrange a few pieces in the centre of the caramelized biscuit. Warm up the remaining caramel and trickle it over them pulling the caramel into strands like spun sugar.
7. Spread the cream over the other biscuits, cover with fruit and pile the layers on top of each other with the decorated biscuit on top.

CLASS 54—VICTORIA SPONGE

Ingredients:

6oz/185g margarine

6oz /185g self-raising flour

6oz /185g caster sugar

2 tablespoons raspberry jam

3 eggs

Caster sugar to dredge

2 x 7" sandwich tins - bases lined with a circle of oiled greaseproof paper.

Preheat oven to 190°C/375°F/Gas Mark 5

Method:

1. Cream together the margarine and sugar until pale and fluffy. Beat eggs and add to the creamed mixture, a little at a time.
2. Sieve flour and fold in half using a metal spoon, then fold in the rest.
3. Divide mixture between the two prepared sandwich tins. Level carefully with a flat knife or spatula.
4. Bake for approximately 20 minutes until well risen.
5. Turn onto wire rack to cool.
6. When cakes are cool, sandwich them together with jam and sprinkle top with caster sugar.

CLASS 55—FAMILY FRUIT CAKE

Ingredients:

6oz/185g butter

6oz/185g soft brown sugar

3 eggs

8oz/250g plain flour

½ level tsp baking powder

1oz/30g ground almonds

4oz/125g each of sultanas, glace cherries & raisins

7" or 8" cake tin lined with greased paper.

Preheat oven to 160°C/325°F/Gas Mark 2

Method:

1. Cream butter and sugar together until they are light and creamy. Beat in the eggs thoroughly.
2. Sieve the flour and baking powder, add almonds and prepared fruit.
3. Combine flour and creamed mixture, adding a little milk if needed to give correct dropping consistency.
4. Turn into tin and bake for 1½ - 2 hours. Turn out and cool on rack.

CLASS 56—CARROT CAKE (Men only)

Ingredients:

8oz/225g self-raising flour

½ tsp ground mixed spice

5oz /150g soft dark brown sugar

5oz/150g carrots, peeled and grated

2 medium eggs

¼ pint/ 150ml corn oil or sunflower oil

2 tbsp milk

Topping:

2oz/50g butter

2 tbsp orange juice

Grated rind of ½ orange

8oz/225g icing sugar

Grease and line the base of 11" x

7"/28cm x 18cm oblong tin.

Pre-heat oven to 180°C/350°F/Gas mark 4.

Method:

1. Place flour and mixed spice in a large bowl and mix thoroughly. Stir in the sugar and carrots. Make a well in the centre and add the eggs, oil and milk. Beat well with a wooden spoon until evenly blended.
2. Place in the prepared tin and bake for 40 mins. Turn out from the tin and cool on a wire rack.
3. Melt the butter, orange juice and rind in saucepan, beat in icing sugar until smooth. Swirl over the cake and cut into squares

NOTE: ALL ENTRIES IN CLASSES 49 TO 56 TO BE WRAPPED IN CLING-FILM.