

RECIPES

Class 81: Chocolate-covered orange cake

175g/6oz margarine
175g/6oz caster sugar
3 large eggs
175g/6oz self-raising flour
Grated rind of 1 orange

Filling/icing:

50g/2oz margarine)
4 tablespoons of orange juice or milk
275g/10oz icing sugar, sieved, plus 2 heaped tablespoons of sieved icing sugar to be added for thickening the filling
Orange colouring

To decorate:

Chocolate curls or flakes

Pre-heat the oven to 170°C/325°F/gas mark 3.
Grease and base-line two 18cm/7" diameter sandwich tins.

Place all the cake ingredients in a mixing bowl or food mixer bowl and beat until smooth (2-3 minutes). Divide the mixture between the two sandwich tins, and smooth off the tops. Bake in the centre of the oven for 25-35 minutes. Cool briefly in the tin before turning out onto a wire rack.

Filling/icing:

Place the margarine, orange juice or milk, 275g of sieved icing sugar and orange colouring in a bowl over hot water and mix until smooth. Take out 6 tablespoons, add 2 tablespoons of the sieved icing sugar, mix well and use this filling to sandwich the cakes together.

Icing:

Pour the remaining icing mixture over the cake, then decorate with chocolate curls or flakes.

Class 83: Rocky road fridge cake

100g/3½oz butter, plus extra for greasing the tin
200g/7oz milk chocolate, broken into pieces
200g/7oz chocolate chip cookies, lightly crushed
100g/3½oz mini marshmallows (the coloured ones are best)
100g/3½oz red glacé cherries
100g/3½oz golden sultanas

Topping:

Marshmallows, cherries and chocolate chips
25g/1oz white chocolate, melted

Using the extra butter, grease and line the base and sides of an 18cm/7" square baking tin.

Melt the chocolate in a bowl set over a saucepan of simmering water (make sure that the base of the bowl doesn't touch the hot water). Melt the butter and mix into the melted chocolate, then leave to cool for 10 minutes.

Stir the crushed cookies, mini marshmallows, cherries and sultanas into the cooled chocolate mixture. Transfer to the prepared baking tin, press the mixture into the tin in a rough layer, and allow it to cool, then chill for at least 2 hours until the cake is fully set.

Topping:

Once set, cover the top of the fridge cake with a mixture of coloured marshmallows, glacé cherries and chocolate chips, then drizzle over some melted white chocolate.

Leave to cool and allow to set, then slice into 16 squares.

Enter 5 squares for the Show.

Class 84:
Grandma's shortbread rounds

200g/7oz unsalted butter, softened
125g/4½oz icing sugar, plus a little extra for sprinkling
225g/8oz plain flour, plus extra for dusting

Preheat the oven to 170°C/fan150°/325°F/gas mark 3.
Grease and base-line two large baking trays.

Cream together the butter and icing sugar. When fully combined, sift in the flour and mix to a soft dough. Bring the dough together with your hands (don't worry if it's a little sticky at this stage) and chill in the fridge for 20 minutes.

Dust a clean, dry worktop and a rolling pin with some plain flour, then roll out the dough to a thickness of approx. 1cm/just under ½inch. Using a 5cm/2" round cutter, cut 24 circles out of the dough and place them about 3cm/1½" apart on the two baking sheets. Prick each round a few times with a fork, then place the trays in the fridge for 30 minutes.

Bake for 35 minutes, switching round the trays half-way through so that the rounds bake evenly. Take the trays out of the oven when the shortbread is a pale golden colour - too long and the rounds become too crispy.

Cool on a wire rack then dust with icing sugar.

Enter 5 rounds for the Show.

Class 85:
Moist coconut slices

Base:
110g/4oz margarine
175g/6oz plain flour
50g/2oz caster sugar

Topping:
4 level tablespoons lemon curd
14oz can condensed milk
1 egg, beaten
225g/8oz dessicated coconut

Pre-heat the oven to 190°C/375°F/gas mark 5.
Grease and base-line an 18cm x 28cm/7" x 11" baking tin, 2½cm/1" deep.

To make the base:

Rub the margarine into the flour until the mixture becomes sticky. Stir in the sugar then press, resulting in an even layer over the base of the tin.

To make the topping:

Spread the lemon curd over the pastry.

Mix together the remaining topping ingredients, and spoon over the lemon curd, spreading evenly. Bake in the centre of the oven for 35-40 minutes.

Allow to cool before removing from the tin. Cut into slices.

Enter 5 slices for the Show.