

Class 105

Jammy Dodger Biscuits

200g/8oz self-raising flour
100g/4oz caster sugar
100g/4oz butter/margarine
1 egg, lightly beaten
4 tablespoons red jam (approximately)

Preheat the oven to 190°C/375°F/gas 5.
Grease a large baking sheet.

Rub the flour, sugar and butter together until the mixture resembles breadcrumbs (alternatively do this in a food processor).

Add enough egg to bring the mixture together to form a stiff dough.

Flour your hands and roll the dough into a tube, about 5cm in diameter. Cut into 2cm thick slices and place on the baking sheet, spacing them out as the mixture will spread when baking.

Make a small indentation in the middle of each slice with the end of a wooden spoon, and drop a teaspoon of jam into the centre.

Bake for 10-15 minutes until slightly risen and just golden. Cool on a wire rack.

Enter 5 biscuits for the Show.

Example of Class 89



Examples
of Classes 99 &100



Wooden Spoon Scarecrow



Example of Class108



Recipes

**Please take care to
read the Recipes
carefully**

**Only exhibit the
number and/or size(s)
given in the Schedule**

**Some cookery classes
give maximum
measurements,
but you can enter a
smaller size**

Class 76

Devonshire Honey cake

A moist, toffee-flavoured cake which keeps for 4-5 days in an airtight tin.

350g/12oz clear honey, plus about 2
tablespoons extra to glaze
225g/8oz unsalted butter, cut into pieces
100g/3½oz dark muscovado sugar
3 eggs, beaten
275g/10oz mixed fruit
300g/11oz self-raising flour

Preheat oven to 160°C/300°F/gas 3.
Grease and line a 20cm/8" round, loose-bottomed cake tin.

Drop butter pieces into a medium-sized saucepan with the honey and sugar. Melt slowly over a low heat. When the mixture looks quite liquid, increase the heat under the pan and boil for about one minute.

Leave to cool for 15-20 minutes. Beat the eggs into the cooled, melted honey mixture, sift the flour into a large bowl and pour in the egg and honey mixture, beating to give a smooth, quite runny batter then add the mixed fruit.

Pour the mixture into the prepared cake tin and bake for 50-60 minutes or until the cake is well-risen, golden brown, springs back when pressed and a skewer pushed into the centre comes out clean.

Turn the cake out onto a wire rack, warm the 2 tablespoons of honey in a small pan and brush over the top of the cake to give a sticky glaze, then leave to cool.

Class 78

Lemon and almond drizzle cake

A regular favourite in the Café at Alfrick Shop

175g/6 oz butter
175g/6oz caster sugar
2 lemons
Pinch of salt
3 eggs, beaten
100g/3½oz self-raising flour
75g/3oz ground almonds
2 tablespoons milk
100g/3½oz Demerara sugar

Preheat oven to 170°C/325°F/gas 3.
Grease and line a 900g/2lb loaf tin.

Sift the flour and add the ground almonds in one bowl. In another bowl beat the butter, caster sugar, salt and zest of one lemon. Add the beaten eggs one third at a time, alternating with one third of the flour/almond mix. Stir in the milk.

Transfer the mixture to the lined loaf tin and bake for 45-55 minutes, or until a skewer comes out clean.

Mix the zest of one lemon and the juice of two lemons with the Demerara sugar.

When the cake is cooked and while it is still warm, poke holes into the cake with a skewer and drizzle over the lemon syrup.

Class 79

Apricot tea loaf

210g/7½oz self-raising flour
1½ level teaspoons baking powder
½ level teaspoon of salt
175g/6oz caster sugar
110g/4oz sultanas
110g/4oz dried apricots, finely chopped
10 tablespoons corn oil
3 tablespoons milk
3 standard eggs
½ teaspoon of vanilla essence

Preheat the oven to 170°C/325°F/gas 3.
Grease and line a 900g/2 lb loaf tin.

Sift the flour, baking powder and salt together in a bowl. Add the caster sugar, sultanas and chopped apricots.

Measure the oil into a basin, add the milk, eggs and vanilla essence, then whisk together.

Add the dry ingredients and mix well.
Beat for about 1 minute until the mixture is smooth and creamy, then pour it into the prepared loaf tin.

Bake in the centre of the oven for 1¼ to 1½ hours until well risen and golden brown. Test by pressing with the fingers. If cooked the cake should spring back and have begun to shrink from the sides of the tin.

Loosen cake from the sides of the tin and turn out. Remove the paper and leave to cool on a wire rack.

Class 81

Seeded flapjack slices

250g/9oz butter
200g/7oz soft brown sugar
180g/6½ oz golden syrup
400g/14oz porridge oats
35g/1½ oz pumpkin seeds
35g/1½ oz sunflower seeds

Preheat the oven to
180°C/350°F/160°F fan oven/gas 4.
Grease and line a baking tin
approximately 25cm x 25cm/10" x 10".

Melt the butter, sugar and golden syrup in a pan. Remove from the heat and stir in the oats and seeds. Pour the mixture into the lined baking tin and bake for 25 minutes.

Allow to cool then remove from the tin and cut into 16 squares.

Enter 5 squares for the Show.

Class 85

Cheesy profiteroles

50g/2oz butter or margarine
¼ pint water
Pinch of salt
75g/3oz plain flour
2 large eggs
50g/2oz grated cheddar cheese

Filling:
1 x 200g tub of cream cheese/cheese and chive dip, or a savoury filling of your choice.

Preheat the oven to 220°C/425°F/gas 7.
Grease a large baking sheet.

In a saucepan, bring the butter or margarine, water and salt to the boil. Draw the pan aside from the heat, add the flour and beat until smooth then add the cheese and beat well in.

Allow to cool then beat in the eggs, one at a time.

Either, use a teaspoon to put small blobs on the baking sheet, or use a piping bag to pipe blobs of the mixture onto the baking sheet – well spaced. This makes about 25-30.

Bake in the oven for about 25-30 minutes.

Remove from the oven and slit across the top to allow the steam to escape, and cool.

When quite cold, fill with your chosen filling.

Enter 5 profiteroles for the Show.