**From The Kitchen**

Are you a budding Berry or a hopeful Hollywood or feel that you can do a lot better than that? Now is your chance to display your culinary skills, get mouths watering and inspire others.

All cookery items must be home made. Items will be covered after judging.

Entry is **free**.

Prize money: 1st prize **£5.**

Prize cards for 1st, 2nd and 3rd. There are trophies to win too!

Rule/Trophies – please read the rules section for further details/ timings etc.

Queries can be made by email: info@thecollinghamshow.co.uk

Class 109 **Coffee and walnut cake** – a family sized cake with your choice of decoration

Class 110 **Spiced Honey Cake** – to the recipe provided.

Class 111 **A vegetable quiche –** made with short crust pastry

Class 112. **Flourless chocolate cake** – to the recipe provided

Class 113 **5 Fruit scones**

Class114 **5 Butterfly cakes –** own choice of flavour for the filling

Class 115 **White Loaf** – 2lb tin

Jams and preserves must be made within the last 12 months.

Class 116 Jar of **marmalade** (state fruit)

Class 117 Jar of **chutney** (state main flavour/s)

Class 118 Jar of **soft fruit jam** (state fruit)

Class 119 Jar of **stone fruit jam** (state fruit)

Spiced Honey Cake

* 1egg
* 150g honey
* 90ml water
* 75g caster sugar
* 75ml sunflower or vegetable oil
* 35ml of sweet wine or sweet sherry
* 150g self raising flour
* ½ teaspoon of bicarbonate of soda
* ¼ teaspoon baking powder
* ½ teaspoon mixed spice
* ¼ teaspoon of cinnamon
* ¼ teaspoon ground ginger
* ¼ teaspoon salt
1. Grease and line a 2lb loaf tin.
2. Beat the egg.
3. In a large saucepan or bowl gently warm the honey, water, sugar, oil and wine until the sugar has melted. Then allow to cool for a few minutes.
4. Measure out all the dry ingredients.
5. Add the egg and the dry ingredients and stir until combined. The batter will be quite runny!
6. Spoon or pour the mixture into the prepared tin.
7. Bake in a pre-heated oven at 150 degrees or

gas mark 2 for 45 minutes to 1 hour.

1. Leave to cool for a few minutes and then turn out onto a rack to cool.

This cake is equally delicious made using syrup instead of honey. Please state if honey or syrup has not been used when the cake is exhibited.

Flourless Chocolate Cake

* 225g salted butter
* 300g dark chocolate, roughly chopped
* 1 tbsp coffee powder
* 6 large eggs, whites and yolks separated
* 100g soft light brown sugar
* 200g caster sugar
* 2 tsp vanilla paste
* 30g cocoa powder
1. Heat the oven to 160C/140C fan/gas2.
2. Butter a 23cm springform cake tin and line the base with parchment.
3. Melt the butter and chocolate in a medium heat proof bowl.
4. Mix the coffee powder with 2 tbsp of hot water. Then stir the coffee into the melted chocolate. Set aside to cool
5. Put the egg whites in large bowl and whisk until soft peaks are formed.
6. In another bowl whisk the sugars, egg yolks and both sugars until the mixture is pale and fluffy.
7. Sift the cocoa powder into the egg yolk mixture and mix gently.
8. Stir the cooled chocolate into the egg yolk mixture, then fold in the egg whites.
9. Spoon or pour the mixture carefully into the prepared tin. Bake in a pre-heated oven for 1 hour to 1 hour 20mins until a skewer inserted into the middle of the cake comes out clean.
10. Allow to cool then remove from the tin and display on a large plate.

**Man In The Kitchen**

Men only I’m afraid. Obviously, everyone is welcome to enter the ‘From The Kitchen’ classes and we hope that men will enter those too. This is an extra class to encourage men, who are perhaps ‘hiding their light under a bushel’, to give it a go. This class even has its own special trophy!

Class 120 **Tea loaf**- to the recipe provided

Mixed Fruit Teabread

(\* this recipe is completed over 2 days)

* 100g raisins
* 100g sultanas
* 50g currants
* 100g golden syrup
* 300ml strained cold tea
* 1 egg beaten
* 225g plain wholemeal flour
* 1½ teaspoons baking powder
* ½ teaspoon of ground mixed spice
1. Grease and line a 2lb loaf tin
2. Place all the dried fruit and syrup into a large bowl. Pour over the tea, stir well and leave to **soak overnight.**
3. The next day, add the egg, flour, baking powder and mixed spice to the fruit and tea mixture.
4. Mix thoroughly with a wooden spoon until all the ingredients are evenly combined.
5. Spoon the mixture into the prepared tin and level the surface.
6. Bake in a pre-heated oven at 180 degrees or
	1. gas mark 4 for about 1¼ hours or until a skewer inserted into the cake comes out clean.
7. Leave to cool for a few minutes and then turn out onto a rack to cool

**If you don’t see a class for your particular culinary talent here, do let us know. We can’t add it this year but may be able to in future years if we have sufficient interest.**