

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 **Victoria Sandwich Cake** – jam only filling & caster sugar topping
- Class 110 **Apple cake** – to the recipe provided
- Class 111 **Treacle Tart** – made with short crust pastry
- Class 112. **Ginger cake** – to the recipe provided
- Class 113 **5 cheese scones**
- Class 114 **5 Muffins** – surprise filling
- Class 115 **Sour Dough Bread Loaf** –

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)

Apple Cake

Ingredients

- 450g apples (a cooking variety is suggested)
- 225g butter
- 225g caster sugar (plus extra for the topping)
- 225g SR flour
- 25g ground almonds
- 3 large eggs
- Finely grated zest and juice of 1 lemon
- 2 tsp baking powder
- 1tsp demerara sugar

Pre heat the oven to gas mark 4/ 180C / fan 160C

Butter and line a 23/24 cm spring form cake tin

Method

- Peel, core, and cut the apples into 1cm pieces and toss in the lemon juice.
- Cream together the butter, caster sugar and lemon zest until pale.
- Beat in the eggs a little at a time. (Should the mixture curdle, you may add a little of the flour and beat again.)
- Sift and fold in the flour and baking powder. Drain the apple pieces and stir into the mixture along with the ground almonds.
- Put the mixture into the cake tin, level the top and sprinkle over the demerara sugar.
- Bake for approximately 1hr or until cooked. (A skewer inserted into the cake should come out clean).
- Leave to cool for 10 minutes and then sprinkle some caster sugar on top to finish.

Ginger Cake

Ingredients

- 450g plain flour, sifted
- 1¼ tsp baking powder
- 1¼ tsp bicarbonate of soda
- 4½ tsp ground ginger
- 2 tsp mixed spice
- 160g caster sugar
- ½ tsp salt
- 160 ml vegetable oil
- 200g golden syrup
- 200g treacle
- 360ml boiling water

Lemon Glaze

- 75g icing sugar
- Juice of half a lemon

Pre heat the oven to gas mark 4/ 180C / fan 160C

Grease and line a 23 x 33 cm rectangular cake tin.

Method

- Whisk together the plain flour, baking powder, bicarbonate of soda, ginger, mixed spice, caster sugar and salt in a large bowl.
- Add in the golden syrup, treacle, sunflower oil and boiling water and whisk until no lumps of flour remain.
- Pour the batter into the prepared tin and bake for about 25 -35 minutes, until a skewer inserted into the centre comes out clean.
- Leave to cool and then turn out onto a wire rack.
- Make the glaze by sifting the icing sugar into a bowl and gradually add enough lemon juice to reach a drizzling consistency. Once the cake is completely cold, drizzle over the icing.
- Cut into squares and serve.

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 **Sausage Rolls.** 4 on a plate (your choice of pastry)